Sundays

Spicy Tabasco Bloody Mary 12 Umami Bloody Mary 9.5 Hugo Spritz 11.5

Nibbles

Warm sourdough, butter *(v)* 4.5

Gordal olives *(ve)* 5

Smoked anchovies 5.5

Starters

Roasted beetroot, chicory and poached pear salad, spiced pistachio crumb *(ve)* 9.2

Lobster and crab croquettes, bisque mayonnaise, pink grapefruit, shaved fennel 12.2

Hummus, charred Padrón peppers, Sriracha sauce, crispy giant corn *(ve)* 9.2

Crispy buttermilk fried chicken, Korean barbecue sauce 9.5

Soup of the day, warm sourdough *(ve)* 8.2

To Share: Baked Camembert, apple and cider brandy chutney, roasted garlic and seed clusters, warm sourdough *(v)* 18.2

Mains

Signature dry-aged double cheeseburger, house sauce, fries 19
Add streaky bacon 2.5

Pan-fried seabass, sautéed artichokes, peppers and new potatoes, samphire, spinach, king prawns, garlic butter 20.5

Hand-battered haddock, chips, marrowfat mushy peas, curry sauce and tartare 19.5

King oyster mushroom bourguignon, olive oil mash, mushroom crackling *(ve)* 15.5

Grilled chicken Caesar salad, cos lettuce, soft egg, garlic croutons, chicken skin crackling, Parmesan, smoked anchovies 17

Roasts

Served with roast potatoes, maple roasted heritage carrots, onion purée, cavolo nero, sage and suet stuffing, Yorkshire pudding and gravy.

Lemon and thyme half roast chicken, bread sauce 23

Roast pork loin, apple and brandy chutney 22

Dry-aged rump of roast beef, horseradish crème fraîche 24

Wild mushroom and spinach strudel *(ve)* 19.5
(served without Yorkshire pudding)

Cauliflower cheese, parsley crumb 6.5

Purple sprouting broccoli, chilli, pickled ginger *(ve)* 6

Creamed leeks *(v)* 5.5

Pigs in blankets 6.5

Maple and rosemary roasted heritage carrots *(ve)* 5.5

Yorkshire pudding *(v)* 1

Roast potatoes *(ve)* 5.5

Need a gravy top up? Just ask.

Sides

Skin-on fries *(ve)* 5.5

Chips *(ve)* 5.5

Green salad, sun-dried tomatoes, cucumber, pickled onions *(ve)* 5.5

Crispy onion petals, charred onion ranch, harissa oil 5.5

Little Caesar salad, cos lettuce, soft egg, garlic croutons, Parmesan, smoked anchovies 6.5

Puddings

Apple and blueberry crumble, almond and coconut topping, plant-based custard *(ve)* 7.5

Sticky toffee pudding, butterscotch sauce, maple pecans, clotted cream ice cream *(v)* 8.5

Pistachio tiramisu, candied pistachios *(v)* 7.5

Chocolate Jaffa bombe, stracciatella ice cream *(v)* 8.5

Baked white chocolate and ginger cheesecake, vanilla-poached pear *(v)* 7.5

Ice cream and sorbets by the scoop 2.5

Cheeseboard for two; Cornish Kern, Barkham Blue, Rutland Red, Sharpham Brie, quince jelly, fig relish, cranberry and raisin crackers 13

THE BOLLO HOUSE

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PUB & DINING

Allergen Info:
For detailed allergen information please scan the QR code or talk to a member of the team. All our dishes are prepared in kitchens where allergens are handled, so we can't guarantee that any dish is completely free from traces of allergens. If you have any allergies or dietary requirements, please speak to a member of the team before ordering. An optional 12.5% service charge will be added to your bill, with every penny shared between our pub team.

Adults need around 2000 kcal a day.

Dietary key:
(v) Vegetarian
(ve) Vegan