Food

Hugo Spritz 11.5 Margarita 12 Bergamot Hugo Spritz 8.5

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

Winterdale rarebit crumpet, caramelised onions, fried Burford Brown egg, chutney *(v)* 7.7

Chicken liver parfait, balsamic onions, mandarin marmalade, toast 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

Plant-based cheeseburger, burger sauce, bread and butter pickles, fries *(ve)* 18

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

Crab Mafalde pasta, chilli and lobster glaze, tomato, garlic, lemon, parsley 19

Chicken and Parma ham schnitzel, Kaltbach cheese, Caesar salad, fries 19.5
Add Burford Brown egg 2

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

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

Slow-cooked beef rib and chestnut mushroom pot pie, garlic mash, charred cabbage 19

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

Steak frites, roasted garlic butter, watercress 24.5
Add peppercorn sauce 2.5

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 *(v)* 5.5

Creamed leeks *(v)* 5.5

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

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

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

Choose any 3 plates for £14

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