



# THE BOLLO HOUSE

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## PUB & DINING

Hugo Spritz 11.5

Piña Colada Marg 13

Bergamot Hugo Spritz 0% 8.5

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### WHILE YOU WAIT

Freshly baked sourdough, butter (v) 5.3

Gordal olives (vg) 5.1

Sausage roll, HP sauce 7.7

Scotch egg, mustard mayonnaise 7.3

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### STARTERS AND SMALL PLATES

Baked Camembert, apple brandy chutney, garlic and mixed seed clusters, warm sourdough (to share) (v) 18.2

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

Heritage tomatoes, pickled Crematta®, charred artichokes, peppers (vg) 12.2

Cheddar cheese royale, spring onion fritters, pickled pineapple, black bean and chilli crunch (v) 12.2

Hummus, charred Padróns, Sriracha sauce, giant corn, fried pizza bread (vg) 9.2

Soup of the day, warm sourdough (vg) 8.2

Buttermilk fried chicken, Korean BBQ sauce 9.8

Somerset charcuterie, apple Borettane onions, marinated mini figs 13.4

Whipped smoked cod roe, dill pickle, fried pizza bread 8.9

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### LUNCH

*Available Monday to Saturday, 12pm to 5pm*

Open heritage tomato sandwich, avocado, pickled peppers, Ve-Du-Ya Crematta® (vg) 14

Sirloin steak ciabatta, salsa verde, rocket, caramelised mustard onions 14

Chicken club sandwich, triple-smoked bacon 12

Crispy haddock sandwich, tartare sauce, black bean and chilli crunch 11.5

Greek-style salad, Gordal olives, crispy onions, whipped ezme feta, smashed cucumbers, roasted peppers 12

Winterdale Cheddar, smoked ham hock and chicken truffle pie, piccalilli, balsamic onions 19

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### MAINS

Dry-aged double cheeseburger, American cheese, signature sauce, fries 18.5

*Add triple-smoked bacon 3*

Fish and chips, mushy peas, curry sauce, tartare sauce 19

Black bream and king prawn Malabar curry, toasted coconut black rice, coriander, samphire pakora 21.5

Crab mafalde, chilli and lobster glaze, tomato, garlic, lemon, parsley 18.5

Scotch flat iron steak, watercress, garlic butter, fries 24.5

*Add peppercorn sauce 3.5*

Chicken and Parma ham schnitzel, Kaltbach cheese, loaded lettuce wedge, fries 19

Pie of the day 19

Symlicity plant-based cheeseburger, pickles, signature sauce, fries (vg) 17.5

Crispy gyozas, teriyaki Chinese cabbage, charred Tenderstem®, miso aubergine, Gochujang dressing (vg) 17.5

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### SIDES

Chunky chips (vg) 5.5

Fries (vg) 5.5

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, asparagus (vg) 8.1

Loaded lettuce wedge, Green Goddess mayo, chives, crispy onions (vg) 8.1

Roasted heritage carrots, coconut yoghurt, rose harissa, toasted pistachios (vg) 8.4

Roasted squash and chickpea salad, charred onions, Superstraccia, Puy lentil dressing (vg) 8.1



*Allergen Info:*

For detailed allergen information please scan the QR code or talk to a member of the team.

*Please Note:*

Adults need around 2000 kcals a day. A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.