

The
B O L I N G B R O K E
— *Pub & Dining Room* —

Lunch

For the Table

Mixed olives 3.5

Sourdough & focaccia, salted butter 5

Baked Camembert, honey jalapenos, sourdough (v) 15

Mezze board: hummus, whipped feta, olives, artichokes, padron peppers, carrots & radish, grilled pitta (v) 16

Set Lunch

Monday to Friday 12-4pm

Two courses 20

Three courses 24

Starters

Classic scotch egg, coronation mayo 7.5

Eggs Benedict 8.5

Potato pavé, wild mushroom & truffle cream, black garlic mayo (vg) 9.5

Salt & pepper calamari, aioli 10.5

Grilled Tenderstem, roasted red pepper, romesco, pine nuts (vg) 9.5

Mains

Steak sandwich, mature cheddar, onion chutney, rocket, French fries 17

Chicken schnitzel Caesar salad 17.5

Smoked salmon & scallop fishcake, sautéed Tenderstem, hollandaise 16

Ale battered North Atlantic cod, chips, mushy peas, tartare sauce, burnt lemon 19

Soft-shell fried crab burger, coleslaw, tartare sauce, fries 21.5

Roasted cauliflower & chickpeas, wilted spinach, aubergine purée, coriander (vg) 19

6oz dry-aged beef burger, mature cheddar, house burger sauce, coleslaw, French fries 17

Add: bacon, blue cheese, fried egg, chorizo 2

Sides

Creamed spinach, garlic & rosemary 6

Garlic green beans 5

House salad 5

Caesar salad 5

Chips or French fries 5

Pudding

Apple & pear crumble, custard 7

Sticky toffee pudding, vanilla ice cream 7

Flourless chocolate cake, honeycomb ice cream 8

Vegan brownie, vegan vanilla ice cream 7

Judes ice cream; one scoop 2.5 three scoops 6.5

Hamish Johnston cheese board 12

A full list of allergen information is available. Please ask your server for details.
An optional 12.5% service charge will be added to your bill, all of which is distributed to staff.

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