

Aperitifs

Champagne

Prosecco	8.50
Collet Brut Champagne	11.75
Collet Rosé Brut Champagne	16.00
Barons de Rothschild Champagne	14.75
Owned by 3 branches of the Rothschild family who also own Ch. Clarke, Ch. Lafite-Rothschild & Ch. Mouton-Rothschild.	

Cocktails

Bloody Mary	7.50
Bellini <i>Prosecco, Crème de Peche, Peach Purée</i>	9.50
Boulestin 75 <i>Collet Champagne, Tanqueray, St Germain, Lemongrass</i>	12.50
Royal Boulestin <i>Collet Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise</i>	12.50
Classic Champagne Cocktail <i>Collet Champagne, Cognac, Sugar with Angostura</i>	12.50
Boulestinini <i>Smirnoff Black, Creme de Mure, Sweet Vermouth, Pineapple Juice</i>	9.50
Le Boulestin <i>Smirnoff Black, or Tanqueray, Fresh Cranberry, ginger</i>	10.50

Virgin Cocktails

Cool Breeze <i>Cranberry Juice, Apple Juice, Lime Juice, Soda Water</i>	6.00
Double Citrus Bitter <i>Lime Juice, Lemon Juice, Lemonade & Angostura</i>	6.00

Prix Fixe

2 courses 26.00

3 courses 29.50

Starters

Gazpacho <i>Red Pepper, Cucumber, Basil, Croutons</i>
Endive, Fennel, Beetroot & Orange Salad <i>Goat's Curd Cheese, White Balsamic & Orange Dressing</i>

Jambon Persillé
With Celeri Remoulade

Main Courses

Duck Confit, Bigarade Sauce <i>Pommes Saldaraise & Cavolo Nero</i>
Asparagus Risotto, Grilled Radishes, Gem Lettuce, <i>With Parmesan Cheese</i>
Roast Cod, Sweetcorn, Salsa Verde <i>Red Peppers, Coriander</i>

Desserts

Warm Cinnamon Doughnuts, Lemon Curd
Crème Brûlée
Ice-Creams & Sorbets <i>(Three scoops)</i>

OPEN ALL DAY

BOULESTIN

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Saturday Brunch

Eggs Benedict <i>White or Multigrain Muffin</i>	12.75	Breakfast Quinoa & Avocado Salad <i>Pomegranate, Ruby Shard Leaves, Poached Egg, Bacon, Vinaigrette</i>	13.50
Eggs Florentine <i>With Spinach. White or Multigrain Muffin</i>	12.50	Pancakes, Maple Syrup	8.00
Avocado Benedict <i>With Avocado, Poached Eggs. White or Multigrain Muffin</i>	13.25	Blueberry or Caramelised Banana Pancakes, Maple Syrup	9.50
Eggs Royale <i>With Smoked Salmon. White or Multigrain Muffin</i>	13.25	Brioche French Toast, Mixed Berries, Maple Syrup	9.75
Scrambled Eggs with Smoked Salmon	13.25	Smoked Salmon, Cream Cheese, Toasted Bagel	11.50
Full English Breakfast	14.75	Croque Monsieur <i>Ham, Comté Cheese, Bechamel</i>	8.50
Avocado With Poached Eggs on Multigrain Toast, <i>Espelette Red Pepper</i>	12.50	Croque Madame <i>Ham, Comté Cheese, Bechamel, Fried Egg</i>	9.50
Mangalitz Black Pudding, Fried Egg	12.75		

Breakfast Burrito

10.50

*Tortilla, Scrambled Eggs with Onions, Avocado
Cream Cheese, Tomato & Red Pepper Salsa*

Mexican Eggs

Huevos Rancheros

14.50

*Tortilla, Fried Eggs, Avocado, Re-fried Beans
Tomato & Red Pepper Salsa*

Vegan Breakfast Burrito

10.50

*Tortilla, Tofu, Onions, Avocado
Tomato & Red Pepper Salsa*

A la Carte

Starters

Gazpacho <i>Red Pepper, Cucumber, Basil, Croutons</i>	8.50	Snails, Oxtail, Smoked Bone Marrow <i>Pied de Mouton, Crisp Shallots & Oxtail Jus</i>	13.50
Soupe de Poissons Provençale <i>Rouille, Croutons & Gruyère</i>	12.50	Tuna Tartare, Avocado & Red Chillis <i>Soya, Lime, Sesame & Ginger Dressing</i>	17.75
Œuf en Gelée <i>Poached Egg in Aspic with Ham, Tomatoes & Tarragon</i>	8.50	House-cured Gravdax & Sweet-cured Herrings, <i>Pickled Cucumber, Horseradish & Dill Cream</i>	14.50
Quinoa Salad, Broad Beans, Courgettes <i>Pea Shoots, Pomegranate & Cumin Dressing</i>	11.50/15.50	Seared Scallops, Grilled Octopus, Baby Fennel, <i>Squid Ink, Espelette Pepper</i>	17.50
Endive, Fennel, Beetroot & Orange Salad <i>Goat's Curd Cheese, White Balsamic & Orange Dressing</i>	10.50/14.50	Jambon Persillé, Céleri Remoulade	9.85

Main Courses

Pan-fried Mackerel, Baby Leeks <i>Cucumber, Seaweed Beurre Blanc</i>	18.50	Roast Cod, Sweetcorn Pannacotta, Bacon, <i>Red Peppers, Veal & Miso Jus</i>	24.50
Roast Seabass, Salsify, Turnips Tops, Girolles, <i>Red Wine Reduction (£29.50 - £32.50)</i>	M.P.	Roast Turbot, Jersey Royals, Asparagus, <i>Mousseron Mushrooms, Runner Beans (£29.50 - £32.50)</i>	M.P.

Our Fish is wild and ethically sourced. One of the above Market Price (M.P.) fish is served daily, subject to availability.

Ballotine of Poussin, Truffle Compote, Girolles, <i>Baby Carrots, Tarragon Jus</i>	22.50	Grilled, Blackened Rump of Welsh Lamb, <i>Freekeh, Peached, Pistachios & Baby Aubergine, Balsamic</i>	27.50
Quinoa & Rice Spaghetti, Kale & Basil Pesto, <i>Artichokes, Green Olives, Courgettes, Preserved Lemon & Pecorino</i>	17.50	Grilled Calf's Liver, Potato, Thyme & Pancetta Terrine, <i>Roast Onions, Blackcurrant & Cassis Jus</i>	23.50
Asparagus Risotto, Grilled Radishes, Gem Lettuce, <i>With Parmesan</i>	17.50	Iberico Pork Pluma, Razor Clams, Chorizo, <i>Broad Bean Purée, Clam & Saffron Jus (Cooked Pink)</i>	27.50
Tagliatelle Verdi, Spiced Crab, <i>Coconut & Pickled Ginger</i>	24.50	Char-grilled Basque Sirloin Steak (284g) <i>With Bearnaise Sauce</i>	29.50

Vegetables

Buttered Spinach	4.75
Green Beans, Toasted Pine-Nuts	5.00

Salads

Little Gem Lettuce, Creamy Dressing	5.00
Endive, Mustard Vinaigrette	5.00

Potatoes

New Potatoes	4.75
Pommes Frites	4.75

Smoothies

Beetroot Blitz <i>Beetroot, Granny Smith Apple, Blackberries, Banana, Apple Juice</i>	6.50
Power Shake <i>Tofu, Soy Milk, Banana, Whey Protein, Peanut Butter, Toasted Almonds</i>	8.00
Green Vegan <i>Broccoli, Spinach, Avocado, Orange, Banana</i>	7.50
Ultimate Green Protein <i>Broccoli, Spinach, Avocado, Orange Juice, Whey Protein, Tofu</i>	9.50
Carrot Sunrise <i>Carrot, Ginger, Banana, Orange Juice</i>	6.50
Berry Blush <i>Blackberry, Strawberry, Raspberry, Acai, Banana, Orange Juice</i>	9.50

Desserts

Baked Alaska <i>Soft Toasted Meringue, Passion Fruit Ice-cream</i>	8.50
Milk Chocolate & Earl Grey Mousse <i>Dark Chocolate Shards, Blood Orange & Lemon Meringue</i>	8.50
Sauernes Custard <i>With Agen Prunes in Armagnac</i>	8.50
Crème Brûlée	7.50
Rhubarb & Bramley Apple Crumble Tart <i>Whipped Crème Anglaise</i>	7.50
Warm Cinnamon Doughnuts <i>With Lemon Curd</i>	7.50
Ice Cream <i>(Three scoops)</i> <i>Vanilla, Chocolate, Caramel</i>	7.50
Sorbet <i>(Three scoops)</i> <i>Raspberry, Passion Fruit, Lemon</i>	7.50

Cheese

Cow, Ewe's & Goat's Milk

La Tur, Piemont, Italy	9.75
Barwey's, Ayrshire, Scotland *	9.75

Washed Rind

Pont L'Eveque, Normandy, France *	9.75
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Goat's Milk

Dorstone, Herefordshire, England *	8.75
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Blue Cheese

Bleu de Laqueuille, Auvergne, France	9.75
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Selection of Cheese

Two: 9.75	Three: 13.80	Four: 16.50	Five: 19.50
* Unpasteurised			

Allergen information available.

20% VAT included. A discretionary 13.5% Service Charge will be added to your Bill.