



CANAPÉS MENU

£3.00 each | we recommend 6 pieces per person

RILLONS

Crispy pork belly
cracked black pepper

BEEF TARTAR

Hand-cut beef, harissa ketchup
pickled pepper, cheese croûtons

GOUGÈRE

Gruyère cheese puff

CROQUE MONSIEUR

Warm home-made
ham & cheese sandwich

PÂTÉ EN CROUTE DU JOUR

Chef's creation, local and seasonal

CROQUETTES BASQUE

Crispy ham croquettes & garlic dip

BEETROOT HUMMUS

Chickpea, pomegranate
parsley, pitta bread

PADRON PEPPERS

Blistered Padrón peppers, rock salt

SALMON TARTAR

Cured salmon, compressed cucumber
orange, crème fraîche & lemon tuile

PRAWNS

French cocktail sauce

SHARING PLATTERS

£9.00 per person per item

DÉGUSTATION DE CHARCUTERIE

Home-made charcuterie with classic recipes
from Chef Gilles Verot, Paris



“CREATE YOUR OWN” MENU

LUNCH & DINNER

Three courses

Set Menu - Lunch £40 – Dinner £60
2 Options per course - Lunch £45 – Dinner £65
3 Options per course - Lunch £50 – Dinner £70
4 Options per course - Lunch £55 – Dinner £75

STARTERS

SOUPE A L'OIGNON

Onion soup, beef broth, white wine, gruyère & croûtons

CHARCUTERIE DU JOUR

Chef's creation, local and seasonal

CREVETTES

Seared prawn, lemon, garlic & parsley

MIXED GRAIN SALAD

Bulgur wheat, farro, pearl barley, quinoa
asparagus, lemon dressing, feta, toasted almonds

MAIN COURSES

SIRLOIN (supp £5.00)

Grass-fed English beef 10oz/283gr, sauce béarnaise or poivre

COQ AU VIN

White wine braised chicken legs, lardons, pea fricassée, pearl onions

LOUP DE MER

Grilled farmed sea bass, Jersey Royal potatoes, sorrel sauce
tenderstem broccoli, almonds & raisins

YANKEE

Beef patty, iceberg, tomato, onion, pickle sesame bun (cheddar cheese supp £1.00)

(Vegetarian plat du jour available upon request)



SIDES

£10.00 each | we recommend one to share between four

POMMES FRITES
MIXED LEAVES SALAD
GREEN BEANS
JARDINIÈRE
PEA FRICASSÉE
MASHED POTATOES

DESSERTS

ORANGE SANGUINE

Blood orange cheesecake, pistachio ice cream

STICKY TOFFE PUDDING

Vanilla ice cream, salted caramel sauce

GATEAU BASQUE

Custard cake, Brandied cherries

ASSIETTE DE FROMAGE

Chef's selection of artisanal cheeses
(supp £2.00)



TASTING MENU

£80.00 per person

To be taken by the entire table (available for a maximum of 20 guests)

AMUSES BOUCHE

Selection from the Chef

FOIE GRAS TERRINE

Chef's creation, local and seasonal

POISSON DU JOUR

Fish of the market

TROU NORMAND

Calvados & apple sorbet

AGNEAU

Lamb striploin, spring vegetables, pea purée, mint jelly, lamb jus

ASSIETTE DE FROMAGE

Chef's selection of artisanal cheese

ORANGE SANGUINE

Blood orange cheesecake, pistachio ice cream



FEAST AT BAR BOULUD

£72.00 per person | designed to be shared
(available to a minimum of 8 guests)

STARTERS

BEETROOT HUMMUS

Chickpea, pomegranate, parsley, pitta bread

CROQUETTES BASQUE

Crispy ham croquettes & garlic dip

ASSORTIMENT DE TERRINES

Selection of home-made terrines

SALADS

Chef's selection

MAIN COURSES

COTE DE BOEUF

28 days dry-aged Black Angus ribeye

or

LOUP DE MER EN CROÛTE DE SEL

Whole sea bass in sea salt crust

or

AGNEAU FARCI

(minimum of 12 guests)

Whole roasted stuffed Lamb

Served with a Jardinière, tomato & onion salad and green beans

DESSERTS AND CHEESE

STICKY TOFFEE PUDDING

Vanilla ice cream, salted caramel sauce

TARTE AUX MYRTILLES

Blueberry pie

MACARONS

Selection of macaroons

ASSIETTE DE FROMAGE

Chef's selection of cheeses served with seasonal garnish