

BOULESTIN

Champagne

Glass: 125ml

Drappier Premier Cru Brut Champagne 13.50

Barons de Rothschild Brut Champagne 16.00

Owned by 3 branches of the Rothschild family who also own Ch. Clarke, Ch. Lafite-Rothschild & Ch. Mouton-Rothschild

Cocktails

French 75 13.50

Champagne, Tanqueray, St Germain, Lemongrass

Royal Boulestin 13.50

Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise

Bellini 13.50

Champagne, Crème de Peche, Peach Purée

Negroni 12.00

Campari, Tanqueray, Sweet Vermouth

Old Fashioned 10.50

Woodford Reserve, Sugar Cube, Angostura Bitters, Orange Zest

Virgin Cocktails

Peach & Elderflower Iced Tea 8.00

Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower

Alexandreja's 8.50

Mixed Berries, Passion Fruit, Pomegranate, Mint

Oliveira's 8.50

Orange, Lime, Strawberry, Mint

Chuck Berry 8.50

Mixed Berries, Pineapple, Lychee

Prix Fixe Menu

2 Courses 26.50

3 Courses 29.50

Starters

Jerusalem Artichoke Soup, Truffle

Caramelised Artichoke, Hazelnuts

Endive & Pear Salad, Blue Cheese

Green Beans, Walnuts

Œuf en Gelée

Poached Egg in Aspic with Ham, Tomatoes & Tarragon

Main Courses

Confit de Canard

Sprout Tops, Root Vegetables & Cannellini Ragout

Moules à la Normande

Pommes Frites

Pumpkin Risotto, Scamorza

Chanterelles, Chestnuts, Sage

Desserts

Warm Cinnamon Doughnuts, Raspberry Jam

Crème Brûlée

Ice-Creams & Sorbets

(3 scoops)

For the Table

Mixed Nuts with Rosemary 3.50

Citrus Marinated Olives 3.50

Balsamic Cipollini (Baby Onions) 3.00

Piquillo Peppers with Feta 5.50

Marinated Artichokes 6.00

Truffled Arancini (3 pcs.) 6.00

Starters

Jerusalem Artichoke Soup, Truffle 9.50

Caramelised Artichoke, Hazelnuts

Soupe de Poissons Provençale 13.50

Rouille, Croutons & Gruyère

Œuf en Gelée 11.50

Poached Egg in Aspic with Ham, Tomatoes & Tarragon

Quinoa Salad, Broad Beans, Pomegranate 14.50/19.50

Courgettes, Avocado & Mint Dressing

Seared Foie Gras, Rhubarb 18.50

Confit Onion, Smoked Duck, Chapelure de Pan D'Epices

Jambon Persillé, Picalilli Purée 12.50

Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

Black-carrot-cured Trout, Pickled Carrots 15.50

Fennel Blossom, Purple Potatoes, Apple & Dill Meringue

Tuna Tartare 18.75/28.50

Avocado Mousse, Compressed Watermelon, Black Sesame Tuile

Bergamot & Fennel Salad, Feta 14.50/19.50

Endive, Watercress, Chilli

Grilled Octopus, Soya Beans, Beetroot 16.50

Octopus & Chicken Consomme, Wasabi, Chicken Crackling

Main Courses

Fish is wild and ethically sourced.

Moules à la Normande 12.50/18.50

(Main Course portion served with Pommes Frites)

Roast Cod, Nasi Goreng 26.00

Pak Choi, Shimeji Mushroom, Ketjap Manis Sauce

Pumpkin Risotto, Scamorza 21.50

Chanterelles, Chestnuts, Sage

Roast Red Leg Partridge, Cigar Smoked Blackberries 27.50

Giroles, Red Cabbage Purée, Whiskey Jus (may contain lead shot)

Confit de Canard 24.50

Sprout Tops, Root Vegetables & Cannellini Ragout

Dover Sole Meunière M.P.

(£44.50 - £49.50)

Roast Venison Loin, Beetroot Tarte Tatin 30.50

Doux des Cevennes, Cime di Rapa, Sloe Gin Jus

Roast Basque Sirloin Steak, Cauliflower Fondant 32.50

Cavolo Nero, Smoked Almonds, Gremolata

Grilled Iberico Pork Pluma, Pancetta & Potato Terrine 29.50

Boudin Noir, Leek, Granny Smith Gel

Vegetables

Buttered Spinach 5.50

Green Beans, Toasted Pine-Nuts 5.50

Heritage Carrots, Miso, Thyme 5.00

Salads

Little Gem Lettuce, Creamy Dressing 5.00

Endive, Wholegrain Mustard Dressing 5.50

Potatoes

Pommes Lyonnaise 6.00

Pommes Frites 5.50

Steamed 'Pink Fir Apple' Potatoes 5.50

Desserts

Lemon Tart, Kir Royale Sorbet 8.50

Charred Meringue, Cassis Gel

Salted Caramel Chocolate Mousse 8.50

Coffee Chantilly, Chocolate and Coffee Soil

Ice Cream 7.50

Vanilla, Chocolate, Caramel

Sorbet 7.50

Passionfruit, Lemon, Raspberry

Cheese

Washed Rind

* Pont L'Eveque

Normandy, France

Goat's

* Dorstone

Herefordshire, England

Hard Cheese

* Barwhey's

Ayrshire, Scotland

Blue Cheese

Bleu de Laqueuille

Auvergne, France

Cow's

Brillat-Savarin

Burgundy, France

Two: 10.75 Three: 15.75 Four: 19.75

Five: 24.50

* Unpasteurised

Cover Charge 2.00

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

Allergen information available.

Sweet Wines

Glass (100ml) Bottle

2013 Sauternes, La Fleur d'Or 10.85 39.50

France (37.5cl)

2008 Tokaji Aszú, 5 Puttonyos, Dorgo 19.00 95.00

Hungary (50cl)

N.V. Maury Solera 1928, Rouge 12.50 45.00

France (50cl)

1996 Chateau d'Yquem, Sauternes 1er Cru 39.50

France

1997 Château Suduiraut, Sauternes 1er Cru 95.00

France(37.5cl)

N.V. Pedro Ximenes 'San Emilio', E. Lusstau 9.75 55.00

Spain(75cl)

Port

Niepoort, Late Bottle Vintage 7.50 70.00

Ferreira, Tawny Port 10 Years 8.50 75.00

Cognac

Hennessy Fine VSOP 9.00

Chateau de Beaulon, Fine 12 yrs 12.50

1989 Ragnaud Sabourin 18.00

Armagnac

Sigognac 10yrs 9.00

1979 Dartigalongue 18.50

1989 Laberdolive, 'Domaine de Jaurey' 22.00

Calvados

Roger Groult Reserve 3yrs 9.00

Roger Groult 12 yrs 12.50

Roger Groult 'Venerable' 17yrs 14.50

Eaux de Vie

Poire Williams, G. Miclo 9.75

Framboise, G. Miclo 9.75

Mirabelle 9.75

Quince, G. Miclo 9.75

Grappa

Grappa Poli di 'Tignanello' 14.50

Grappa Poli Barrique 17.50