

# 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

## Pitchers

Jug: 1.3 L

Jacqueline 27.50

White Wine, Lemonade, Grenadine

Red/White Sangria 29.50

Red/White Wine, Vodka, Muddled Fruit, Cinnamon

Champagne Sangria 47.50

Drappier 1er Cru, Brandy, Muddled Fruit, Orange Liqueur

Classic Pimms 34.50

Lemonade, Mint, Cucumber, Strawberries, Orange

Mojito 27.50

White Rum, Mint, Lime, Demarara Sugar

## Cocktails

French 75 13.50

Champagne, Tanqueray, St Germain, Lemongrass

Royal Boulestin 13.50

Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise

Classic Champagne Cocktail 13.50

Champagne, Cognac, Sugar with Angostura

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

Whiskey Sour 10.50

Bulleit Whiskey, Fresh Lemon Juice, Gomme Syrup,

Sazerac 10.50

Bulleit Whiskey, Absinthe, Peychaud Bitters, Sugar

## Virgin Cocktails

St Kitts 7.50

Pineapple, Lime Juice, Pomegranate Syrup, Ginger Ale

Cool Breeze 7.50

Cranberry Juice, Apple Juice, Lime Juice, Soda Water

The Canadian 7.50

Apple Juice, Lemon Juice, Maple Syrup

## For the Table

Mixed Nuts with Rosemary 3.50

Piquillo Peppers with Feta 5.50

Citrus Marinated Olives 3.50

Marinated Artichokes 6.00

Balsamic Cipollini (Baby Onions) 3.00

Truffled Arancini 6.00

## Starters

Gazpacho 9.50

Red Peppers, Cucumber, Sourdough Croutons

Soupe de Poissons Provençale 13.50

Rouille, Croutons & Gruyère

Œuf en Gelée 11.50

Poached Egg in Aspice with Ham, Tomatoes & Tarragon

Quinoa Salad, Broad Beans, Pomegranate Seeds 14.50/19.50

Courgettes, Avocado & Mint Dressing

Nutbourne Farm Tomato Tart, Burrata 14.50

Black Olive Jam, Basil, Shallots, Balsamic Pearls

Jambon Persillé, Picalilli Purée 12.50

Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

Gin-cured Salmon, Dill Buttermilk, Samphire 15.50

Pickled Fennel, Apple, Horseradish

Tuna Tartare 18.75/28.50

Avocado Mousse, Compressed Watermelon, Black Sesame Tuile

Ponzu Grilled Tiger Prawns 29.50

Rocket, Fennel, Pomegranate and Clementine Salad

Asparagus & Goat's Cheese Salad, Smoked Duck 14.50/19.50

Dandelions, Pea Shoots, Grilled Peaches

## Main Courses

Fish is wild and ethically sourced. M.P: Subject to Market Price & availability.

Dover Sole Meunière M.P.

(£42.50 - £44.50)

Roast Sea Bass, Artichokes Barigoule M.P.

Saffron Potatoes (£29.50 - £34.50)

Roast Monkfish, Cuttlefish, Squid Ink Tapenade 29.50

Borlotti, Runner and Yellow Beans

Herb & Lemon Risotto, Goat's Cheese 21.50

Purple Sprouting Broccoli and Toasted Almonds

Assiette de Poussin 27.50

Stuffed Ballotine Breast, Panko Crusted Thigh, Tagine Leg Aubergine and Saffron Purée, Courgette, Preserved Lemons

Duck Confit, Sauce Bigarade 24.50

Kale, Pommes Saladaises

Roast Rack of Lamb, Wigmore Panna Cotta 32.50

Black Olive Soil, Artichoke, Romanesco, Pickled Radish

Miso-charred Sirloin Steak & Herb Salad 29.50

Cuitlacoche, Jalapeño Dressing, Black Beans, Sweetcorn

Blackened Iberico Pork Pluma, Paprika Puree, Nokedli 29.50

Broad Beans, Marjoram Jus (Cooked Pink)

## Vegetables

Buttered Spinach 5.50

Little Gem Lettuce, Creamy Dressing 5.00

Green Beans, Toasted Pine-Nuts 5.50

Heritage Tomato Panzanella Salad 6.00

Heritage Carrots, Miso, Thyme 5.00

## Desserts

Strawberry Cheesecake Profiteroles 8.50

Strawberry Compote, Balsamic Jelly

Warm Cinnamon Doughnuts 8.50

With Raspberry Jam

Crème Brûlée 8.50

Sauternes Custard 9.50

With Agen Prunes in Armagnac

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

### Blue Cheese

Bleu de Laqueuille  
Auvergne, France

### Cow's

Brillat-Savarin  
Burgundy, France

### Washed Rind

\* Pont L'Eveque  
Normandy, France

### Goat's

\* Dorstone  
Herefordshire, England

### Hard Cheese

\* Barwey's  
Ayrshire, Scotland

Two: 10.75 Three: 15.75 Four: 19.75 Five: 24.50

\* Unpasteurised

Cover Charge 2.00

Not applicable in the bar

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

## Sweet Wines

Glass (100ml) Bottle

2011 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

N.V. Pedro Ximenes 'San Emilio', E. Lustau 9.75 55.00  
Spain(75cl)

1997 Château Suduiraut, Sauternes 1er Cru 95.00  
France(37.5cl)

## 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 Jaurrey' 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

## Minimum Charge

At our discretion, use of outdoor seating has a minimum food spend of £30 at peak times.