

BOULESTIN

CHAMPAGNE

Champagne de Venoge, Cordon Bleu, N.V. 12

ROSÉ

Château de Mirambeau Rosé, Bordeaux 8
2017

Whispering Angel, Sacha Lichine 12
2017

WHITE

Picpoul de Pinet, Languedoc 7
2016

Sauvignon Blanc, Château Tour de Mirambeau 8
2016

Gavi di Gavi 'La Minaia', Nicola Bergaglio 10
2016

Chablis 'Le Classique', Pascal Bouchard 12
2016

RED

Côtes du Rhône, Chemin des Papes, Rhône 6
2015

Château Tour de Mirambeau Rouge, Bordeaux 7
2015

Bourgogne Pinot Noir, Albert Bichot, Burgundy 8
2016

Malbec 'Q', Valle de Uco, Zuccardi, Argentina 9
2015

STARTERS

French onion soup, Gruyère, brioche (v) 8

Severn & Wye smoked salmon, Amalfi lemon 9

Watermelon, mint & barrel aged feta (v) 9

Burrata, heirloom pumpkin & chilli granola (v) 12

Provençal fish soup, Gruyère, rouille 12

Charred octopus, Nduja & baby fennel 14

Cornish crab, melba, chilli & apple 15

Bayonne ham, black fig & rocket 14

Six escargots, herb & garlic butter 12

Seared scallop, Jerusalem artichoke, apple & truffle 14

TARTARE

Tuna tartare, avocado & watermelon
18/27

Boulestin steak tartare
Islay whiskey, confit egg yolk, smoked almonds
15/24

Classic steak tartare
13/20

MAIN COURSES

Wild halibut, salsify, broccoli & Merlot 28

Roast salmon, fregola, alliums & verbena 22

Dover sole meunière 46

Seared prawns, lime, chilli & ginger 26

Duck confit flamande, young turnips & winter greens 20

Rack of lamb, hay-baked celeriac, chard & girroles 28

Veal porterhouse, roast beetroot, Madeira Jus 36

FROM OUR GRILL

Fillet 8oz 36
Served with béarnaise & watercress

Grilled lobster 23/45
half or whole

Rib-eye 10oz 32
Served with béarnaise & watercress

PASTA & RISOTTO

Wild mushroom risotto (v)(n) 18
Sage, cobnuts

Lobster linguini 26
Smoked tomato, samphire

SIDES

Green leaf salad (v) 5
Spinach, steamed or creamed (v) 5
Winter greens & chestnut (v) 5
Heritage carrots, cumin & thyme (v) 5

Sprouting broccoli, steamed or with chilli (v) 5
Truffled pommes purée (v) 6
Buttered new potatoes (v) 5
Fries (v) 5

OPENING HOURS

Monday – Friday: 7AM – 10.30PM

Saturday: 10AM – 10.30PM

Sunday: 10AM – 5PM

WEEKEND BRUNCH

Saturday & Sunday: 10AM – 5PM

DESSERTS

Almond & clementine panna cotta
8

Chocolate & Kirsch bomb
10

Sauternes crème caramel, Agen prunes
8

Beignets, hazelnut, banana, rum
8

Port poached pear, sabayon, ginger soil
8

Dark chocolate semifreddo, pistachio, raspberry
9

Ice-cream / Sorbet
8

Add mixed berries 3

See your server for the available flavours

Selection of cheeses
from 14

COCKTAILS

French 75 12
Champagne, Tanqueray, St. Germain, lemongrass

Rose bellini 12
Champagne, rose liqueur, strawberry purée

Green Martini 10
Hendricks gin, St. Germain, cucumber, lemon

Purple sky 10
Ketel One vodka, Triple Sec, cranberry & lime juice,
blueberries

CHRISTMAS PRIVATE DINING

We can host an array of events, from Drinks Receptions and elegant sit down dinners for up to 40, to Cocktail and Canapé events for up to 70.

Whether it's in our lovely Private Dining Room, or for your group booking in the Restaurant, dates are filling up fast, so please don't hesitate to contact a member of staff and ask for details!