

BOULESTIN

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
- Aubergines in Olive Oil 3.00
- Truffled Arancini 4.50

Champagne

Glass: 125ml

- Collet Brut Champagne 12.50
 - 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

- Aperol Spritzer 9.50
 - French 75 13.50
- Collet Champagne, Tanqueray, St Germain, Lemongrass*
- Royal Boulestin 13.50
- Collet Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise*
- Classic Champagne Cocktail 13.50
- Collet Champagne, Cognac, Sugar with Angostura*
- Bellini 13.50
- Collet Champagne, Creme 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,*
- Mai Tai 10.50
- Captain Morgan Blanco, Lime Juice, Cointreau, Orgeat Syrup,*
- Sazerac 10.50
- Bulleit Whiskey, Absinthe, Peychaud Bitters, Sugar,*

Virgin Cocktails

- St Kitts 6.00
- Pineapple, Lime Juice, Pomegranate Syrup, Ginger Ale*
- Cool Breeze 6.00
- Cranberry Juice, Apple Juice, Lime Juice, Soda Water*
- The Canadian 6.00
- Apple Juice, Lemon Juice, Maple Syrup*

Starters

- Sweet Potato Soup 9.50
- Ginger, Chilli, Sour Cream, Red Pepper, Black beans*
- Soupe de Poissons Provençale 13.50
- Rouille, Croutons & Gruyère*
- Œuf en Gelée 11.50
- Poached Egg in Aspic with Ham, Tomatoes & Tarragon*
- Quinoa Salad, Root Vegetables, Apple 14.50/19.50
- Caramelised Honey & Thyme Dressing*
- Roast Squash & Goat's Cheese Salad 14.50/19.50
- Rocket, Tardivo, Pumpkin Seeds, Grape-must Mustard Dressing*
- Jambon Persillé, 12.50
- Celeriac Remoulade, Cornichons*
- Herring, Gravavlax, Smoked Mackerel & Horseradish 15.50
- Pickled Cucumber, Beetroot & Dill, Mustard Dressing*
- Tuna Tartare 18.75/28.50
- Avocado Mousse, Compressed Watermelon, Black Sesame Tuile*
- Ponzu Grilled Octopus, Rhubarb 16.50
- Clementine Gel, Baby Beetroot, Watercress*
- Roast Duck Breast, Asparagus, Smoked Duck 16.50
- Slow Cooked Egg Yolk, Pickled Mushrooms, Powdered Ceps*

Main Courses

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

- Dover Sole Meunière M.P.
- (£42.50 - £44.50)*
- Saffron Monkfish, Artichoke Barigoule 29.50
- Celery, Carrots, Aioli*
- Herb & Lemon Risotto, Goat's Cheese 21.50
- Purple Sprouting Broccoli and Toasted Almonds*
- Assiette de Poussin 27.50
- Stuffed Ballotine Breast, Panko Crusted Leg, Coq au Vin Butternut Squash Purée, Baby Leeks, Charred Carrots*
- Duck Confit, Sauce Bigarade 24.50
- Kale, Pommes Saladaises*
- Pan-fried Turbot, Clam & Dill Whey Broth M.P.
- Monk's Beard, Braised Radishes, Cucumber & Apple (£34.50 - £36.50)*
- Roast Cod, Shallot & Mushroom Ragout 26.00
- Little Gem Lettuce, Trompette and Sorrel Pesto*
- Roast Rack of Lamb, Wild Garlic Emulsion 32.50
- Ramps, Morels, Jersey Royals*
- Basque Sirloin Steak, Cauliflower Fondant 34.50
- Tarragon Gremolata, Smoked Almonds*
- Grilled Iberico Pluma, Paprika Puree, Nokedli 28.50
- Sweetcorn, Marjoram Jus (Cooked Pink)*
- Potatoes
- Pommes Lyonnaise 6.00
 - Pommes Frites 5.50
 - Steamed 'Pink Fir Apple' Potatoes 5.50

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, Mustard Vinaigrette 5.50

Desserts

- Chestnut & Apple Mille Feuille, Calvados Jelly 8.50
- Salted Caramel*
- Warm Cinnamon Doughnuts 8.50
- With Strawberry 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*
- Milk Chocolate & Earl Grey Mousse 8.50
- Dark Chocolate Shards, Blood Orange & Lemon Meringue*
- Ice Cream 7.50
- Vanilla, Chocolate, Caramel*
- Sorbet 7.50
- Passionfruit, Lemon, Raspberry*

Cheese

- | | | | | |
|-------------------------|-------------------------|-------------------------|-------------------------------|---------------------------|
| Blue Cheese | Cow's | Washed Rind | Goat's | Hard Cheese |
| Bleu de Laqueuille | Brillat-Savarin | * Pont L'Eveque | * Dorstone | * Barwey's |
| <i>Auvergne, France</i> | <i>Burgundy, France</i> | <i>Normandy, France</i> | <i>Herefordshire, England</i> | <i>Ayrshire, Scotland</i> |
| | Two: 10.75 | Three: 15.75 | Four: 19.75 | Five: 24.50 |
| | | * Unpasteurised | | |

Cover Charge 2.00
Not applicable in the bar

Allergen information available.

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

Mon - Fri : 2.30pm - 6pm

These dishes are available in the afternoon in addition to the whole A la Carte menu

- Bacon & Egg, Brioche Roll 7.50
 - Avocado & Espelette Red Peppers, Multigrain Toast 10.50
 - Field Mushrooms, Multigrain Toast 7.50
 - Roasted Plum Tomatoes, Multigrain Toast 7.50
- Tomato & Red Pepper Salsa, Basil*
- Eggs Benedict 14.50
- Ham, Poached Eggs, Hollandaise*
- Mexican Eggs: Huevos Rancheros 15.50
- Tortilla, Avocado, Re-fried Beans, Tomato & Red Pepper Salsa, Fried Eggs*
- Croque-Monsieur 9.50
- Ham, Gruyère, Bechamel*
- Croque-Madame 10.50
- Ham, Gruyère, Bechamel, Fried Egg*
- Toasted Bagel, Cream Cheese, Smoked Salmon 11.50

Sweet Wines

- | | Glass (100ml) | Bottle |
|---|---------------|--------|
| 2011 Sauternes, La Fleur d'or, France (37.5cl) | 10.85 | 39.50 |
| 2008 Tokaji Aszú, 5 Puttonyos, Dorgo, Hungary (50cl) | 19.00 | 95.00 |
| N.V. Maury Solera 1928, Rouge, France (50cl) | 12.50 | 45.00 |
| 1996 Chateau d'Yquem, Sauternes 1er Cru, France | 39.50 | |
| N.V. Pedro Ximenes 'San Emilio', E. Lusstau Spain(75cl) | 9.75 | 55.00 |

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 12 yrs 12.50

Eaux de Vie

- Poire Williams, G. Miclo 9.75
- Framboise, G. Miclo 9.75
- Mirabelle 9.75