

# 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

- Drappier Premier Cru 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
- 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, 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

- 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 Aspic 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, Celariac Remoulade 12.50
- Cornichons*
- 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 Octopus, Rhubarb 16.50
- Clementine Gel, Baby Beetroot, Watercress*
- 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 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*
- 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, Mousserons, Sorrel Pesto*
- Roast Rack of Lamb, Wild Garlic Emulsion 32.50
- Ramps, Morels, Jersey Royals*
- Miso-charred Galician Fillet Steak & Herb Salad 29.50
- Cuitlacoche, Jalapeño Dressing, Black Beans, Sweetcorn*
- Blackened Iberico Pork Pluma, Paprika Puree, Nokedli 28.50
- Broad Beans, Marjoram Jus (Cooked Pink)*

## Vegetables

- Buttered Spinach 5.50
- Green Beans, Toasted Pine-Nuts 5.50
- Heritage Carrots, Miso, Thyme 5.00

## Potatoes

- Pommes Lyonnaise 6.00
- Pommes Frites 5.50
- Steamed 'Pink Fir Apple' Potatoes 5.50

## Salads

- Little Gem Lettuce, Creamy Dressing 5.00
- Heritage Tomato Panzanella Salad 6.00

## 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*
- 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

- |                         |                         |                         |                               |                           |
|-------------------------|-------------------------|-------------------------|-------------------------------|---------------------------|
| <i>Blue Cheese</i>      | <i>Cow's</i>            | <i>Washed Rind</i>      | <i>Goat's</i>                 | <i>Hard Cheese</i>        |
| 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