

BOULESTIN

White

	Glass (175ml)	Le Pot (500ml)
2016 Picpoul de Pinet, <i>Domaine de Morin, Languedoc</i>	7.00	18.50
2017 Sauvignon Blanc, <i>Château Tour de Mirambeau, Bordeaux</i>	8.00	19.50
2016 Gavi di Gavi 'La Minaia', <i>Nicola Bergaglio, Piedmont</i>	10.25	27.50
2016 Chablis 'Le Classique', <i>Pascal Bouchard</i>	12.00	30.00

Red

2015 Côtes du Rhône, <i>Chemin des Papes, Rhône</i>	6.00	16.00
2015 Château Tour de Mirambeau Rouge, <i>Bordeaux</i>	7.00	21.00
2013 Bourgogne Pinot Noir, <i>Vieilles Vignes, Albert Bichot, Burgundy</i>	8.00	25.00
2015 Malbec 'Q', <i>Valle de Uco, Zuccardi, Argentina</i>	9.00	29.00

Champagne

	Glass (125ml)	Bottle
Champagne de Venoge, Cordon Bleu, Brut	12.50	61.00

Cocktails

Bloody Mary	9.75
Negroni (Campari, Tanqueray, Sweet Vermouth)	12.00
Bellini	10.50
Whiskey Sour (Bulleit Whiskey, Fresh Lemon Juice, Gomme Syrup)	10.50
Mojito (Rum, Lime, Mint)	10.50

Starters

Watercress & Celeriac Soup 9.50 <i>Blood Orange, Goat's Curd, Almonds</i>
Soupe de Poissons Provençale 13.50 <i>Rouille, Croutons & Gruyère</i>
Jambon Persillé, Picalilli Purée 12.50 <i>Shaved Cauliflower, Beetroot Quail Eggs, Peas Shoots</i>
Œuf en Gelée 11.50 <i>Poached Egg in Aspic with Ham, Tomatoes & Tarragon</i>
Quinoa Salad, Apple Vinaigrette, Pomegranate 14.50/19.50 <i>Broccoli, Broad Beans, Endive</i>
Courgette & Fennel Salad, Pickled Green Strawberries 14.50/19.50 <i>Rocket, Chilli, Feta Cheese</i>

Burratina, San Marzano Tomatoes 15.00 <i>Monk's Beard, Pine Nuts, Basil Oil, Balsamic</i>
Grilled Asparagus, Confit Egg Yolk, Smoked Duck 14.50 <i>Pickled Mushroom, Cep Powder, Sorrel</i>
Black-carrot-cured Trout, Pickled Carrots 15.50 <i>Fennel Blossom, Purple Potatoes, Apple & Dill Meringue</i>
Tuna Tartare, Avocado Mousse 18.75/28.50 <i>Compressed Watermelon, Black Sesame Tuile</i>
Grilled Octopus, Soya Beans, Beetroot 16.50 <i>Octopus & Chicken Consommé, Wasabi, Chicken Crackling</i>
Veal Carpaccio, Leek Ash 14.50 <i>Walnut Ketchup, Rocket</i>

Main Courses

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

Dover Sole Meunière M.P. (£44.50 - £49.50)
Roast Cod, Mussel & Dill Whey Broth 26.00 <i>Braised Radish, Cucumber, Sea Vegetables</i>
Roast Turbot, Asparagus, Chanterelles 30.50 <i>Asparagus Purée, Seaweed Beurre Blanc</i>
Sorrel Risotto, Nettles, Taleggio 21.50 <i>Chanterelles, Peas</i>
Miso-roasted Aubergine, Tabbouleh, Harissa 19.50 <i>Coriander, Pistacchio</i>

Ballotine of Poussin, Coq au Vin Lollipop 26.00 <i>Bourgignon Compote, Baby Carrots, Pancetta</i>
Lamb Rump, Dukkha, Lebneh 30.50 <i>Spiced Cauliflower, Chickpeas, Zahter, Pomegranate</i>
Galician Fillet Steak, Braised Radicchio 34.50 <i>Artichoke, Gremolata, Black Garlic, Parmesan Potato</i>
Blackened Ibérico Pork Pluma, Paprika Purée 29.50 <i>Nokedli, Broad Beans, Marjoram Jus (Cooked Pink)</i>
White Crab & Fregola Salad 22.50 <i>Marinated Grapefruit, Saffron Buttermilk</i>

Boulestin's Specials

Poached Salmon Niçoise 24.50
Braised Lettuce, Tomato & Anchovy Fondue

Confit de Canard 24.50
Pommes Sarladaises, Jus Parisienne

Beetroot Tarte Tatin, Walnut Pesto 18.50
Rocket, Goat's Cheese

Vegetables

Buttered Spinach 5.50
Green Beans, Red Onion Marmalade 5.50
Sprouting Broccoli, Lime, Chilli, Ponzu 5.50

Salads

Little Gem Lettuce, Creamy Dressing 5.00
Endive, Wholegrain Mustard Dressing 5.50
Mixed Leaf Salad, Apple Vinaigrette 5.50

Potatoes

Sautéed Potatoes, Scamorza, Truffle 6.00
Pommes Frites 5.50
'Pink Fir Apple' Potatoes, Sorrel Pesto, Samphire 5.50

Desserts

Rhubarb Mille Feuille 8.50 <i>Rose Water Jelly, Creme Diplomat</i>
Beignets, Hazelnut & Chocolate Ganache 8.50 <i>Rum Yogurt, Caramelised Banana, Hazelnut Nougatine</i>
Crème Brûlée 8.50
Sauternes Custard 9.50 <i>With Agen Prunes in Armagnac</i>

Matcha Cheese Cake, Plum & Yuzu Sorbet 9.50 <i>Nigori Sake, Black Sesame Sponge</i>
Salted Caramel Chocolate Mousse 8.50 <i>Coffee Chantilly, Chocolate and Coffee Soil</i>
Lime Curd, Coconut Marshmallow 8.50 <i>Shortbread, Pineapple Gel</i>
Ice Cream / Sorbet 7.50 <i>See your server for the available flavours</i>

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