

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

Jaqueline 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, 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,

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

Citrus Marinated Olives 3.50

Balsamic Cipollini (Baby Onions) 3.00

Piquillo Peppers with Feta 5.50

Artichokes in Olive Oil 6.00

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, 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 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 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 Sea Bass, Artichokes Barigoule M.P.

Saffron Potatoes (£29.50 - £34.50)

Roast Cod, Shallot & Mushroom Ragout 26.00

Little Gem Lettuce, Girolles, Sorrel Pesto

Roast Rack of Lamb, Wigmore Pana 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

Green Beans, Toasted Pine-Nuts 5.50

Heritage Carrots, Miso, Thyme 5.00

Salads

Little Gem Lettuce, Creamy Dressing 5.00

Heritage Tomato Panzanella Salad 6.00

Potatoes

Pommes Lyonnaise 6.00

Pommes Frites 5.50

Steamed 'Pink Fir Apple' Potatoes 5.50

Desserts

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

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. Lusstau 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 Jaurey' 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.