

# BOULESTIN

## Champagne

Glass: 125ml

Champagne de Venoge, Cordon Bleu, N. V. 12.50

## Wines by the glass

Glass: 175ml

### White

2017 Sauvignon Blanc, Château Tour de Mirambeau 8.00

2016 Chablis 'Le Classique', Pascal Bouchard 12.00

### Red

2015 Côtes du Rhône, Chemin des Papes 6.00

2013 Bourgogne Pinot Noir, Albert Bichot 8.00

### Rosé

2017 Whispering Angel, Sacha Lichine 12.00

## Cocktails

Mimosa 12.50

Champagne, Orange Juice, Contreau

French 75 12.50

Champagne, Tanqueray, St. Germain, Lemongrass

Classic Champagne Cocktail 12.50

Champagne, Cognac, Sugar with Angostura

Rose Bellini 12.50

Champagne, Rose Liqueur, Strawberry Purée

Negroni 12.00

Campari, Tanqueray, Sweet Vermouth

Old Fashioned 10.50

Woodford Reserve, Sugar Cube, Angostura Bitters, Orange Zest

Tom Collins 11.00

Old Tom Gin, Lemon Juice, Sugar, Soda Water

## Virgin Cocktails

Cool Breeze 7.50

Cranberry Juice, Apple Juice, Lime Juice, Soda Water

Peach & Elderflower Iced Tea 8.00

Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower

Virgin Mojito 8.00

Mint, Lime, Sugar Syrup, Soda

Alexandreia's 8.50

Mixed Berries, Passion Fruit, Pomegranate, Mint

Oliveira's 8.50

Orange, Lime, Strawberry, Mint

Chuck Berry 8.50

Mixed Berries, Pineapple, Lychee

Full Wine & Cocktail Lists available

## Starters

Heritage Tomato & Burratina 15.00

Basil, White Balsamic

Ticklemore Stuffed Courgette Flower 15.50

Saffron Honey, Pistachio Purée, Sun-dried Tomato

Gazpacho Consommé 8.50

Cucumber & Basil Granita, Marinated Courgette

Endive & Pear Salad, Blue Cheese 9.50

Green Beans, Walnuts

White Crab & Fregola Salad 14.50

Marinated Grapefruit, Saffron Whey

Hand-sliced-Iberico Ham, Pan Tumaca 15.00

Scallop Ceviche, Blood Orange 14.50

Celery, Red Onion, Chilli

Severn & Wye Smoked Salmon 14.00

Caperberries, Shallots

Charred Octopus, 'Nduja 16.50

Baby Fennel

Escargots à la Bourguignonne 12.00

Half Dozen

Grilled Asparagus Salad, Roast Peach 14.50/19.50

Rocket, Goat's Cheese

## Tartare

Tuna Tartare, Avocado Mousse 18.75/28.50

Compressed Watermelon, Black Sesame Tuile

Islay Whiskey Steak Tartare 14.50/24.50

Confit Egg Yolk, Smoked Almonds, Parmesan

Classic Steak Tartare 12.50/22.50

Large with Pommes Frites

## Main Courses

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

Dover Sole Meunière 46.00

Capers, Parsley, Lemon

Roast Cod, Seaweed Beurre Blanc 26.00

Peas, Lardo, Summer Truffle

Roast Turbot, Artichoke Barigoule 30.50

Saffron Potatoes

Tuna Niçoise Salad 24.50

Gem Lettuce, Tomatoes, Anchovy

Prawns & Elderflower Salad 23.50

Avocado, Radicchio

Miso-roasted Aubergine, Tabbouleh, Harissa 19.50

Coriander, Pistachio

Confit de Canard 24.50

Pommes Sarladaises, Jus Parisienne

Iberico Pork, Baby Leeks 27.50

Burnt Apple, Fresh Almonds

Rack of Lamb, Hay-baked Celeriac 30.50

Asparagus, Girolles, Mint Jus

Roast Beef Fillet, Sweet Potatoes 34.50

Gremolata, Parmesan

Seared Veal Loin, Smoked Tomato Aioli 29.50

Artichokes, Broad Beans, Preserved Lemon, Salsa Verde

Lovage Risotto, Pecorino 21.50

Peas

## Fruits de Mer

Boulestin Seafood Platter

for two £30.00 per person with Lobster £45.00 per person

Oysters, Dressed Crab, Scallops, Prawns & Saffron Aioli

Lobster Salad, Claw Beignet 35.00

Cantaloupe, Lamb's Lettuce, Lobster Mayonese

Lobster Risotto 25.50

Samphire, Tomatoes

## Salads

Little Gem Lettuce, Creamy Dressing 5.00

Heritage Tomatoes, Balsamic 5.50

Mixed Leaf Salad, Apple Vinaigrette 5.50

## Sides

### Potatoes

Sautéed Potatoes, Scamorza, Truffle 6.00

Pommes Frites 5.50

Buttered 'Charlotte' Potatoes, Mint 5.50

Allergen information available.

Cover Charge 2.00 20% VAT included. A discretionary 13.5% Service Charge will be added to your Bill.

## Boulestin Tea

Mon - Fri 3.30pm to 5.30pm

Sat - Sun 2.30pm to 5.00pm

## Afternoon Tea

Assorted Finger Sandwiches, Fruit Scones, Pastries

Choice of Boulestin's Loose Leaf Teas

£24.95 per person

## Cream Tea

Fruit Scones, Clotted Cream & Strawberry Jam

Choice of Boulestin's Loose Leaf Teas

£10.95 per person

## Champagne Tea

With a Glass of Champagne de Venoge, Cordon Bleu

Assorted Finger Sandwiches, Fruit Scones, Pastries

Choice of Boulestin's Loose Leaf Teas

£38.00 per person

## Menu du Chef

1 Course £16.50 2 Courses £19.50 3 Courses £22.50

Chilled Pea & Watercress Soup

Or

Tomato Panzanella

Basil, White Anchovy

Or

Pickled Herrings

Ratte Potatoes, Dill

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Quinoa Salad, Pomegranate

Pickled Carrots, Cumin Dressing

Or

Mackerel, Caponata

Or

Onglet Steak Tagliata

Rocket, Parmesan

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Crème Brûlée

Or

Warm Cinnamon Doughnuts, Lime Curd

Or

Ice Cream / Sorbet

Ask your server for the available flavours (2 scoops)