

# BOULESTIN

## Champagne

Glass: 125ml

Champagne de Venoge, Cordon Bleu, N. V. 12.00

## 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, Rhône 6.00

2013 Bourgogne Pinot Noir, Albert Bichot, Burgundy 8.00

### Rosé

2017 Whispering Angel, Sacha Lichine 12.00

## Cocktails

Mimosa 12.50

Champagne, Orange Juice, Contreau

Royal Boulestin 12.50

Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise

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

Berry Delight 8.50

Mixed Berries, Pineapple, Lychee

Full Wine & Cocktail Lists available

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## Starters

Ticklemore Stuffed Courgette Flower 15.50

Saffron Honey, Pistachio Purée, Sun-dried Tomato

Gazpacho 9.50

Red Peppers, Cucumber, Sourdough Croutons

Soupe de Poissons Provençale 13.50

Rouille, Croutons & Gruyère

Jambon Persillé, Picalilli Purée 12.50

Shaved Cauliflower, Beetroot Quail Eggs, Peas Shoots

Œuf en Gelée 11.50

Poached Egg in Aspic with Ham, Tomatoes & Tarragon

Quinoa Salad, Apple Vinaigrette, Pomegranate 14.50/19.50

Broccoli, Broad Beans, Endive

Nutbourne Farm Tomato Tart, Stracciatella 15.00

Shallot, Balsamic Caviar

Scallop Ceviche, Blood Orange 14.50

Celery, Red Onion, Chilli

Gin Cured Salmon, Dill Buttermilk 15.50

Pickled Fennel, Samphire

Charred Octopus, Almond Taramasalata 16.50

Green Olives, Fig

Escargots à la Bourguignonne 13.00

Half Dozen

Grilled Asparagus Salad, Roast Peach 14.50/19.50

Radicchio, 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, Avocado Hummus 26.00

Puffed Chickpeas, Zahter & Chorizo Salsa

Roast Turbot, Clams 30.50

White Asparagus, Pickled Strawberry

Poached Salmon Niçoise 24.50

Braised Lettuce, Tomato & Anchovy Fondue

White Crab & Fregola Salad 22.50

Marinated Grapefruit, Saffron Whey

Miso-roasted Aubergine, Tabbouleh, Harissa 19.50

Coriander, Pistachio

Confit de Canard 24.50

Pommes Sarladaises, Jus Parisienne

Iberico Pork, Blackberry & Liquorice Jus 27.50

Fennel, Baby Carrot

Rack of Lamb, Hay-baked Celeriac 30.50

Wild Asparagus, Gioxles, Mint Jus

Galician Beef Fillet, Wild Garlic Purée 34.50

Jersey Royals, Morels, Nettles

Leek Crusted Veal Loin 29.50

Walnut Ketchup, Creamed Leeks, Baby Leeks

Courgettes Risotto, Ricotta 21.50

Radicchio, Courgette

## Lobster

Lobster Salad, Claw Beignet 35.00

Cantaloupe, Lamb's Lettuce, Lobster Mayonese

Lobster Bouillabaise, Smoked Haddock Brandade 29.50

Artichoke, Fennel

Ponzu Glazed Lobster, Pickled Plum 42.50

Wasabi, Pak Choi

## Salads

Little Gem Lettuce, Creamy Dressing 5.00

Endive, Wholegrain Mustard Dressing 5.50

Mixed Leaf Salad, Apple Vinaigrette 5.50

## Sides

### Potatoes

Sautéed Potatoes, Scamorza, Truffle 6.00

Pommes Frites 5.50

'Pink Fir Apple' Potatoes, Sorrel Pesto, Samphire 5.50

## Vegetables

Buttered Spinach 5.50

Green Beans, Red Onion Marmalade 5.50

Sprouting Broccoli, Lime, Chilli, Ponzu 5.50

## 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 per Person

## Menu du Chef

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

Chilled Pea Soup

Mint, Crème Fraîche

Or

Avocado Vinaigrette

Fine Herbs Dressing

Or

Duck Terrine

Pickled Strawberry

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Risotto Primavera

Or

Thai Green Moules, Pommes Frites

Or

Onglet Steak

Walnut Ketchup, Beetroot

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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)

Allergen information available.

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