

BOULESTIN

CHAMPAGNE

Champagne de Venoge, Cordon Bleu, N.V. 12

ROSÉ

Whispering Angel, Sacha Lichine 12
2017

WHITE

Picpoul de Pinet, Domaine de Morin, Languedoc 7
2016
Sauvignon Blanc, Château Tour de Mirambeau 8
2016
Chablis 'Le Classique', Pascal Bouchard 12
2016

RED

Côtes du Rhône, Chemin des Papes, Rhône 6
2015
Bourgogne Pinot Noir, Albert Bichot, Burgundy 8
2016
Malbec 'Q', Valle de Uco, Zuccardi, Argentina 9
2015

AFTERNOON TEA

Mon - Fri 3.30pm to 5.30pm

Sat - Sun 2.30pm to 5.00pm

BOULESTIN TEA

Assorted finger sandwiches, fruit scones, pastries
Choice of Boulestin's loose leaf teas
24pp

Add Champagne for 12pp

CREAM TEA

Fruit scones, clotted cream & strawberry jam
Choice of Boulestin's loose leaf teas
12pp

COCKTAILS

Royal Boulestin 12
Champagne, Tanqueray, St. Germain, lemongrass

Rose bellini 12
Champagne, rose liqueur, strawberry purée

Green Martini 10
Hendricks gin, St. Germain, cucumber, lemon

Doux baiser 10
Ketel One vodka, pineapple juice, Chambord, raspberries

STARTERS

Burrata, heritage tomato & fresh oregano (v) 12

Provençal fish soup, Gruyère, roullie 8

Cornish crab, melba, chilli & apple 15

Severn & Wye smoked salmon, Amalfi lemon 9

Beetroot, goats yoghurt, watercress & blackberries (v) 12

Charred octopus, Nduja & baby fennel 14

Six escargots, herb & garlic butter 12

Seared scallop, jerusalem artichoke, apple & Truffle 14

Watermelon, mint & barrel aged feta (v) 9

TARTARE

Tuna tartare, avocado & watermelon 18/27

Classic steak tartare 13/20

Boulestin steak tartare (n) 15/24
Islay whiskey, confit egg yolk, smoked almonds

MAIN COURSES

Wild sea bass, artichoke, basil & coriander 28

Battered cod, tartare sauce, chips 18

Dover sole - meunière 46

Seared prawns, lime, chilli & ginger 26

Duck confit, cèpes, red cabbage 20

Rack of lamb, hay-baked celeriac 28

Veal porterhouse, beetroot, Madeira Jus 36

FROM OUR GRILL

Fillet 8oz 36
Served with béarnaise & watercress

Grilled lobster 23/45
half or whole

Rib-eye 10oz 32
Served with béarnaise & watercress

PASTA & RISOTTO

Wild mushroom risotto (v)(n) 18
Sage, cobnuts

Lobster Linguini 26
Smoked Tomato, Samphire

SIDES

Sprouting broccoli, steamed or with chilli (v) 5

Spinach, steamed or creamed (v) 5

Winter greens & chestnut (v) 5

Green leaf salad (v) 5

Pommes Lyonnaise (v) 5

Minted new potatoes (v) 5

Fries (v) 5

Heritage tomato & white balsamic (v) 5

OPENING HOURS

Monday – Friday: 7AM – 10.30PM

Saturday: 10AM – 10.30PM

Sunday: 10AM – 5PM

WEEKEND BRUNCH

Saturday & Sunday: 10AM – 5PM

DESSERTS

Strawberry & clotted cream panna cotta 8

White chocolate & Pimm's bomb 10

Sauternes crème caramel, Agen prunes 8

Beignets, hazelnut, banana, rum (n) 8

Apricot, elderflower & almond mille-feuille (n) 8

Dark chocolate semifreddo, pistachio, raspberry (n) 9

Ice Cream / Sorbet 8

Add Mixed Berries 3

See your server for the available flavours

Selection of cheeses from 14

PRIVATE DINING ROOM

Breakfast Meetings in our Private Room from 8 up to 40 people.

No room hire charge, low minimum spend.

Free AV Available.

Also for Lunches & Dinners, Drink Receptions,

Canapé Parties, Social Events,

Meetings & Conferences

Please be aware that some of our dishes contain nuts (n). If you suffer from a food allergy or intolerance, please let a member of our service team know upon placing your order.

A discretionary 13.5% service charge will be added to your bill. Cover charge £2 pp. All prices include VAT.