

# BOULESTIN

## CHAMPAGNE

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

## WHITE WINE

2016 Picpoul de Pinet, Domaine de Morin, Languedoc 7  
2017 Sauvignon Blanc, Château Tour de Mirambeau 8  
2016 Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmont 10  
2016 Chablis 'Le Classique', Pascal Bouchard 12

## RED WINE

2015 Côtes du Rhône, Chemin des Papes, Rhône 6  
2015 Château Tour de Mirambeau Rouge, Bordeaux 7  
2016 Bourgogne Pinot Noir, Albert Bichot, Burgundy 8  
2015 Malbec 'Q', Valle de Uco, Zuccardi, Argentina 9

## ROSÉ WINE

2017 Château de Mirambeau Rosé, Bordeaux 8  
2017 Whispering Angel, Sacha Lichine 12

## COCKTAILS

Mimosa 12  
*Champagne, orange juice, Contreau*

French 75 12  
*Champagne, Tanqueray, St Germain, lemongrass*

Classic Champagne Cocktail 12  
*Champagne, Cognac, sugar with Angostura bitters*

Rose Bellini 12  
*Champagne, rose liqueur, strawberry purée*

Negroni 10  
*Campari, Tanqueray, sweet Vermouth*

Old Fashioned 10  
*Woodford reserve, Angostura bitters, orange zest*

Tom Collins 10  
*Old Tom Gin, lemon juice, sugar, soda water*

Full Wine & Cocktail Lists available

## STARTERS

Doux de Cevennes, celeriac & leek soup (v) 8  
Burrata, heritage tomato & fresh oregano (v) 12  
Cornish crab toast, chilli, cucumber & apple 16  
Severn & Wye smoked salmon, Amalfi lemon 12  
Charred octopus, Nduja & baby fennel 15

## 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

Dover sole - meunière 46  
Roast sea bass, artichoke, basil & coriander 26  
Confit salmon, sea vegetables, citrus chili dressing 22  
Seared scallops, chicory, pea purée, pancetta 28  
Seared prawns, garlic & parsley butter 26

Grilled lobster, half or whole 23/45  
Duck confit, fava, gem lettuce & summer truffle 22  
Roast veal chop, wild mushroom, Madeira jus 42  
Rack of lamb, hay-baked celeriac 28

## STEAKS

Fillet 8oz 36  
*Served with béarnaise & watercress*

Ribeye 10oz 32  
*Served with béarnaise & watercress*

Chateaubriand (for two) 68  
*Served with béarnaise, fries & green salad*

## SIDES

Sprouting broccoli, chilli & ginger (v) 5  
Spinach, steamed or creamed (v) 5  
Green leaf salad (v) 5  
Heritage tomato & white balsamic (v) 5

Six escargots, herb & garlic butter 12  
Scallop ceviche, pink grapefruit & radish 15  
Grilled asparagus salad, roast peach (v) 14/19  
Watermelon, mint & barrel aged feta (v) 10  
Caesar salad 9 *add chicken* 14

## FRUITS DE MER

Six/twelve Pyefleet pure oysters 18/35  
Five large Atlantic prawns 22  
*On ice with lemon & mayonnaise*

Boulestin seafood platter 30pp with lobster 53pp  
*Colchester oysters, Cornish dressed crab, Atlantic prawns, Scottish scallops*

## PASTA & RISOTTO

Asparagus risotto (v)(n) 16  
*Chanterelle mushrooms, cobnuts*

Truffle pappardelle (v) 18  
*Summer truffle, Champagne & Parmesan cream*

Lobster risotto 26  
*Samphire, smoked tomatoes*

Sautéed potatoes, Gruyère & truffle (v) 6  
Minted new potatoes (v) 5  
Fries (v) 5  
Truffled mac & cheese (v) 6

## MENU PRIX FIXE

2 Courses 19.5 3 Courses 22.5

Heritage carrot & buttermilk soup, chilli granola (v)(n)  
Courgette & orange salad, feta & pomegranate (v)  
Duck rillettes, cornichons, toasted sourdough  
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Chicken spatchcock, charred broccoli & lemon salsa  
Confit salmon, sea vegetables  
Risotto printanier (v)  
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Mirabelle plum Eton mess  
Warm pistachio cake, sweetheart cherries  
Ice cream/sorbet  
*Ask your server for the available flavours (2 scoops)*

## 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

## CREAM TEA

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

## CHAMPAGNE TEA

With a glass of Champagne de Venoge, Cordon Bleu  
Assorted finger sandwiches, fruit scones, pastries  
Choice of loose leaf teas  
36pp

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.