

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

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, Crème 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

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

For the Table

Mixed Nuts with Rosemary 3.50

Piquillo Peppers with Feta 5.50

Citrus Marinated Olives 3.50

Marinated Artichokes 6.00

Balsamic Cipollini (Baby Onions) 3.00

Truffled Arancini 6.00

Starters

Watercress & Turnip Soup 9.50

Cime de Rapa, Swede

Soupe de Poissons Provençale 13.50

Rouille, Croutons & Gruyère

Œuf en Gelée 11.50

Poached Egg in Aspic with Ham, Tomatoes & Tarragon

Quinoa Salad, Broad Beans, Pomegranate 14.50/19.50

Courgettes, Avocado & Mint Dressing

Sautéed Ceps, Pecorino Potatoes, Truffles 16.50

Baby Onions, Squash, Smoked Egg Yolk

Jambon Persillé, Picalilli Purée 12.50

Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

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

Jerusalem Artichoke Salad, Bayonne Ham 14.50/19.50

Mizuna, Endive, Pears, Hazelnut & Honey Dressing

Grilled Octopus, Soya Beans, Beetroot 16.50

Octopus & Chicken Consomme, Wasabi, Chicken Crackling

Main Courses

Fish is wild and ethically sourced.
Game dishes may contain lead shot.

Roast Sea Bass, Artichokes Barigoule 32.50

Saffron Potatoes

Herb & Lemon Risotto, Goat's Cheese 21.50

Purple Sprouting Broccoli and Toasted Almonds

Roast Red Leg Partridge, Cigar Smoked Blackberries 27.50

Giroles, Red Cabbage Purée, Whiskey Jus

Duck Confit, Gizzard 24.50

Sprout Tops, Root Vegetables & Cannellini Ragout

Roast Cod, Smoked Haddock Chowder, Mussels 26.00

Butternut Squash, Rainbow Chard

Roast Rack of Lamb, Wigmore Panna Cotta 32.50

Black Olive Soil, Artichoke, Romanesco, Pickled Radish

Galician Fillet Steak, Daube of Beef, Bone Marrow 32.50

Cauliflower & Horseradish Purée, Charred Carrots, Cavolo Nero

Grilled Iberico Pork Pluma, Pancetta & Potato Terrine 29.50

Boudin Noir, Leek, Granny Smith Gel

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

Endive, Wholegrain Mustard Dressing 5.50

Potatoes

Pommes Lyonnaise 6.00

Pommes Frites 5.50

Steamed 'Pink Fir Apple' Potatoes 5.50

Desserts

Roast Figs, Pistacchio Goat's Curd 9.50

Port Reduction

Warm Cinnamon Doughnuts 8.50

With Raspberry Jam

Crème Brûlée 8.50

Sauternes Custard 9.50

With Agen Prunes in Armagnac

Lemon Tart, Kir Royale Sorbet 8.50

Charred Meringue, Cassis Gel

Salted Caramel Chocolate Mousse 8.50

Coffee Chantilly, Chocolate and Coffee Soil

Ice Cream 7.50

Vanilla, Chocolate, Caramel

Sorbet 7.50

Passionfruit, Lemon, Raspberry

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

* Barwhey's
Ayrshire, Scotland

Two: 10.75 Three: 15.75 Four: 19.75 Five: 24.50

* Unpasteurised

Sweet Wines

Glass (100ml) Bottle

2013 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

1997 Château Suduiraut, Sauternes 1er Cru 95.00
France(37.5cl)

N.V. Pedro Ximenes 'San Emilio', E. Lusstau 9.75 55.00
Spain(75cl)

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

Eau 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

Allergen information available.

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

Cover Charge 2.00