

BOULESTIN

WEEKEND BRUNCH

Available from 10AM - 5PM

SMOOTHIES

Beetroot	7
<i>Beetroot, apple, blackberries, banana</i>	
Green	7
<i>Broccoli, spinach, avocado, apple juice</i>	
Carrot	7
<i>Carrot, ginger, banana, orange juice</i>	
Berries	8
<i>Blackberry, strawberry, raspberry, açai, banana</i>	

FRESHLY SQUEEZED JUICES

Orange	5
Pink grapefruit	6

JUICES

Pineapple	4
Cranberry	4
Apple	4
Tomato	4

DESSERTS

Strawberry & clotted cream panna cotta	8
White chocolate & Pimm's bomb	10
Sauernes 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
<i>Add Mixed Berries 3</i>	
<i>See your server for the available flavours</i>	

Selection of cheeses *from 14*

Eggs Benedict	15
<i>Ham, poached eggs, hollandaise</i>	
Eggs Royale	17
<i>Smoked salmon, poached eggs, hollandaise</i>	
Smoked salmon & scrambled eggs	15
Cotswold Legbar omelette	9
<i>Add herbs, ham, mushroom, tomato, spinach, cheese (1ea)</i>	

Cotswold Legbar eggs, any style, on toast	8
Avocado, coriander & poached eggs on sourdough toast	12
Quinoa, avocado, poached egg & pomegranate salad	14
Bacon or sausage roll <i>with fried egg</i>	9
Smoked salmon & cream cheese bagel	14

SIDES

Crispy or back bacon	4	Smoked salmon	5	Grilled tomato	4
Cumberland sausages	4	Baked beans	2	Spinach	4
Black pudding	4	Avocado <i>half</i>	4	Field mushrooms	4
Pancakes, Maple syrup	8			Porridge with honey	5
American-style blueberry pancakes	8			Wheat-free granola (n)	5
Brioche French toast, berries, Maple syrup	8			Natural Greek yoghurt & honey	6

ADDITIONS

Mixed berries 4 Blueberries 4 Chopped nuts 2 Apricot compote 2 Caramelised banana 2 Raisins 2

STARTERS

French onion soup, Gruyère, brioche (v)	8	Charred octopus, Nduja & baby fennel	14
Severn & Wye smoked salmon, Amalfi lemon	9	Bayonne ham, black fig & rocket	14
Watermelon, mint & barrel aged feta (v)	9	Cornish crab, melba, chilli & apple	15
Burrata, heirloom pumpkin & chilli granola (v)	12	Seared scallop, Jerusalem artichoke, apple & truffle	14
Provençal fish soup, Gruyère, rouille	12	Six escargots, herb & garlic butter	12
Crapaudine beetroot, goats yoghurt, watercress & blackberries (v)	12		

MAIN COURSES

Wild sea bass, salsify, broccoli & Merlot	28	Duck confit, navet & carbonnade ragout	20
Roast salmon, fregola, alliums & verbena	22	Rack of lamb, hay-baked celeriac	28
Dover sole meunière	46	Veal porterhouse, beetroot, Madeira Jus	36
Seared prawns, lime, chilli & ginger	26		

FROM OUR GRILL

Fillet 8oz	36	Grilled lobster 23/45	Rib-eye 10oz	32
<i>Served with béarnaise & watercress</i>		<i>half or whole</i>	<i>Served with béarnaise & watercress</i>	

MENU PRIX FIXE

2 Courses 19.5 3 Courses 22.5

French onion soup, Gruyère, brioche (v)	
<i>Or</i>	
Squash salad, rocket, goats cheese & granola (v)	
<i>Or</i>	
Rabbit & hazelnut terrine, walnut ketchup	
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Coq au vin	
<i>Or</i>	
Battered cod, tartare sauce & chips	
<i>Or</i>	
Mushroom risotto (v)	
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Ice-cream / sorbet (v)	
<i>Or</i>	
Dessert de jour	
<i>Or</i>	
Cheese de jour (7 supplement)	

TARTARE

Tuna tartare, avocado & watermelon	18/27
Classic steak tartare	13/20
Boulestin steak tartare (n)	15/24
<i>Islay whiskey, confit egg yolk, smoked almonds</i>	

PASTA & RISOTTO

Wild mushroom risotto (v)(n)	18
<i>Sage, cobnuts</i>	
Lobster Linguini	26
<i>Smoked Tomato, Samphire</i>	

SIDES

Truffled pommes purée (v)	6
Buttered new potatoes (v)	5
Fries (v)	5
Green leaf salad (v)	5
Spinach, steamed <i>or</i> creamed (v)	5
Winter greens & chestnut (v)	5
Heritage carrots, cumin & thyme (v)	5
Sprouting broccoli, steamed <i>or</i> with chilli (v)	5

Full Wine & Cocktail Lists available

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.