

BOULESTIN

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Champagne

NV Champagne de Venoge, Cordon Bleu, Brut

Glass (125ml) Bottle

12.50 61.00

White

2016 Picpoul de Pinet, *Domaine de Morin, Languedoc*

Glass (175ml) Le Pot (500ml)

7.00 18.50

2017 Sauvignon Blanc, *Ch. Tour de Mirambeau, Bordeaux*

8.00 19.50

2016 Gavi di Gavi 'La Minaia', *Piedmont*

10.25 27.50

2016 Chablis 'Le Classique', *Pascal Bouchard*

12.00 30.00

Rosé

2017 Whispering Angel, *Caves d'Esclans, Provence*

12.00 32.00

Red

2015 Côtes du Rhône, *Chemin des Papes, Rhône*

6.00 16.00

2015 Château Tour de Mirambeau, *Bordeaux Rouge*

7.00 21.00

2013 Bourgogne Pinot Noir, *Albert Bichot, Burgundy*

8.00 25.00

2015 Malbec 'Q', *Valle de Uco, Zuccardi, Argentina*

9.00 29.00

Full Wine List Available

Cocktails

Mimosa 12.50

Champagne de Venoge, Fresh Orange Juice, Cointreau

Rose Bellini 12.50

Champagne de Venoge, Rose Liqueur, Strawberry Purée

Royal Boulestin 12.50

Champagne de Venoge, Tanqueray, St. Germain, Lemongrass

Vesper 12.50

Tanqueray Gin, Grey Goose Vodka, Lillet Blanc

Doux Baiser 10.50

Smirnoff Black Vodka, Pineapple Juice, Chambord, Fresh Raspberries

Purple Sky 10.50

Smirnoff Black Vodka, Triple Sec, Cranberry & Lime Juice, Blueberries

Parisian Lady 10.50

Haymans Gin, Lemon Juice, Grand Marnier, Orgeat

Rose Cobbler 12.50

Champagne de Venoge, Vermouth, Aperol, Rose Liqueur, Strawberries

Virgin Cocktails

Peach & Elderflower Iced Tea 7.50

Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower

Alexandreia's 7.50

Mixed Berries, Passion Fruit, Pomegranate, Mint

Oliveira's 7.50

Orange, Lime, Strawberry, Mint

Berry Delight 8.50

Orange, Lime, Strawberry, Mint

Full Cocktail List Available

Bar Snacks

Piquillo Peppers, Stuffed With Feta 5.50

Balsamic Cipollini 3.00 Cep & Anchovy Palmier 4.00

Rosemary & Harissa Nuts Or Citrus Marinated Olives 3.50

Artichokes in Olive Oil Or Saffron Arancini 6.00

All Day Menu

Soupe de Poissons Provençale 12.50

Endive, Roquefort & Walnut Salad
small 9.00 large 13.00

Welsh Rarebit
small 5.00 large 10.00

Croque Monsieur 9.50 Croque Madame 10.50

Eggs Benedict Or Eggs Florentine
small 7.25 large 17.50

Confit de Canard, Pommes Saladaises 24.00

Steak Sandwich, Horseradish, Gem Lettuce 16.00

Jambon de Bayonne, Terrine du Jour, Jambon Persillé 18.00

Severn & Wye Smoked Salmon 12.50

Classic Steak Tartare
Small 12.50 Large, with Frites 22.50

Omelette 9.50

Ham, Cheese 1.00 ea. Mushrooms, Tomatoes 75p ea.

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 on request

20% VAT is included

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