

BOULESTIN

Champagne

NV Champagne de Venoge, Cordon Bleu, Brut 12.50 61.00

White

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

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Bar Snacks

Piquillo Peppers, Stuffed With Feta 5.50
 Balsamic Cipollini 3.00
 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

Watercress & Buttermilk Vichyssoise
 Or

Endive & Pear Salad, Blue Cheese
Green Beans, Walnuts

Or

Pickled Herrings
Ratte Potatoes, Dill

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Quinoa Salad, Pomegranate
Pickled Carrots, Cumin Dressing

Or

Smoked Haddock Monte Carlo
 Or

Onglet Steak
Bois Boudran, Pickled Mushrooms

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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.