

BOULESTIN

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Champagne

NV Champagne de Venoge, Cordon Bleu, Brut 12.50 61.00

White

	Glass (175ml)	Bottle (500ml)
2016 Picpoul de Pinet, <i>Domaine de Morin, Languedoc</i>	7.00	18.50
2017 Sauvignon Blanc, <i>Ch. Tour de Mirambeau, Bordeaux</i>	8.00	19.50
2016 Gavi di Gavi 'La Minaia', <i>Piedmont</i>	10.25	27.50
2016 Chablis 'Le Classique', <i>Pascal Bouchard</i>	12.00	30.00

Rosé

2017 Whispering Angel, *Caves d'Esclans, Provence* 12.00 32.00

Red

2015 Côtes du Rhône, <i>Chemin des Papes, Rhône</i>	6.00	16.00
2015 Château Tour de Mirambeau, <i>Bordeaux Rouge</i>	7.00	21.00
2013 Bourgogne Pinot Noir, <i>Albert Bichot, Burgundy</i>	8.00	25.00
2015 Malbec 'Q', <i>Valle de Uco, Zuccardi, Argentina</i>	9.00	29.00

Full Wine List Available

Cocktails

Mimosa <i>Champagne de Venoge, Fresh Orange Juice, Cointreau</i>	12.50
Rose Bellini <i>Champagne de Venoge, Rose Liqueur, Strawberry Purée</i>	12.50
Royal Boulestin <i>Champagne de Venoge, Tanqueray, St. Germain, Lemongrass</i>	12.50
Vesper <i>Tanqueray Gin, Grey Goose Vodka, Lillet Blanc</i>	12.50
Doux Baiser <i>Smirnoff Black Vodka, Pineapple Juice, Chambord, Fresh Raspberries</i>	10.50
Purple Sky <i>Smirnoff Black Vodka, Triple Sec, Cranberry & Lime Juice, Blueberries</i>	10.50
Parisian Lady <i>Haymans Gin, Lemon Juice, Grand Marnier, Orgeat</i>	10.50
Rose Cobbler <i>Champagne de Venoge, Vermouth, Aperol, Rose Liqueur, Strawberries</i>	12.50

Virgin Cocktails

Peach & Elderflower Iced Tea <i>Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower</i>	7.50
Alexandreia's <i>Mixed Berries, Passion Fruit, Pomegranate, Mint</i>	7.50
Oliveira's <i>Orange, Lime, Strawberry, Mint</i>	7.50
Berry Delight <i>Orange, Lime, Strawberry, Mint</i>	8.50

Full Cocktail List Available

Bar Snacks

Rosemary & Harissa Nuts	3.50
Citrus Marinated Olives	3.50
Artichokes in Olive Oil	6.00
Balsamic Cipollini	3.00
Piquillo Peppers, Stuffed With Feta	5.50
Truffled Arancini	6.00
Cep & Anchovy Palmier	4.00

Small Bites

Crumpet, Whipped Lardo, Chilli-pickled Apple	8.00
Severn & Wye Smoked Salmon	12.50
Selection of 2 Cheese <i>Bleu de Laqueuille, Brillat-Savarin, Pont L'Eveque, Dorstone, Barwhey's</i>	10.75
Bayonne Ham, Celeriac Remoulade <i>Cournishons</i>	13.50

Menu du Chef

1 Course 16.50 2 Courses 19.50 3 Courses 22.50

Soup aux Fine Herbs <i>Potato, Almonds</i> Or Caesar Salad <i>Parmesan, Anchovies</i> Or Trout Gravadax <i>Horseradish Cream</i> Or Wild Boar Terrine <i>Walnut Ketchup, Carrot Rapée</i> ~ Hanger Steak <i>Onion Jus, Chanterelles</i> Or Thai Green Moules, Pommes Frites Or Smoked Haddock Gratin <i>Spinach, Poached Egg</i> ~ Crème Brûlée Or Warm Cinnamon Doughnuts, Strawberry Jam Or Ice Cream / Sorbet <i>Ask your server for the available flavours (2 scoops)</i>
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Allergen information on request

20% VAT is included

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