

BOULESTIN

Weekend Brunch

Available from 11:00AM - 5:00PM

- Smoothies**
 Beetroot Blitz 6.50
Beetroot, Granny Smith Apple, Blackberries, Banana, Apple Juice
 Carrot Sunrise 6.50
Carrot, Ginger, Banana, Orange Juice
 Berry Blush 9.50
Blackberry, Strawberry, Raspberry, Açai, Banana, Orange Juice
 Ultimate Green Protein 9.50
Broccoli, Spinach, Avocado, Orange Juice, Whey Protein, Tofu
 Power Shake 8.00
Tofu, Soy Milk, Banana, Whey Protein, Peanut Butter, Almonds
 Green 7.50
Broccoli, Spinach, Avocado, Orange

- Eggs Benedict 17.50
Ham, Poached Eggs, Hollandaise
 Eggs Florentine 17.50
Spinach, Poached Eggs, Hollandaise
 Avocado Benedict 18.50
Avocado, Poached Eggs, Espelette Pepper, Hollandaise
 Eggs Royale 18.50
Smoked Salmon, Poached Eggs, Hollandaise
 Scrambled Eggs with Smoked Salmon 17.25
 Full English Breakfast 18.75
 Avocado with Poached Eggs on Sourdough Toast 14.50
Espelette Pepper

- Breakfast Quinoa & Avocado Salad 14.50
Pomegranate, Watercress, Poached Egg, Bacon, Vinaigrette
 Pancakes, Maple Syrup 8.00
 Blueberry or Caramelised Banana Pancakes, Maple Syrup 9.50
 Brioche French Toast, Berries, Maple Syrup 9.75
 Smoked Salmon, Cream Cheese, Toasted Bagel 14.50
 Croque Monsieur 9.50
Ham, Gruyère, Béchamel
 Croque Madame 10.50
Ham, Gruyère, Béchamel, Fried Egg
 Boudin Noir, Fried Egg 13.75

Menu du Chef

1 Course £16.50 2 Courses £19.50 3 Courses £22.50

- Gazpacho
Red Peppers, Cucumber, Croutons
 Or
 Endive & Pear Salad, Blue Cheese
Green Beans, Walnuts
 Or
 Pickled Herrings
Ratte Potatoes, Dill
 ~
 Aubergine & Orange Risotto
 Or
 Smoked Haddock Monte Carlo
 Or
 Onglet Steak
Béarnaise, Pommes Frites
 ~
 Crème Brûlée
 Or
 Warm Cinnamon Doughnuts, Lime Curd
 Or
 Ice Cream / Sorbet
Ask your server for the available flavours (2 scoops)

Champagne

Glass: 125ml

Champagne de Venoge, Cordon Bleu, N. V. 12.50

Breakfast Burrito

14.50

*Tortilla, Scrambled Eggs with Onions, Avocado
 Cream Cheese, Tomato & Red Pepper Salsa*

Huevos Rancheros

17.50

*Tortilla, Fried Eggs, Avocado
 Re-fried Beans
 Tomato & Red Pepper Salsa*

Vegan Breakfast Burrito

14.50

*Tortilla, Tofu, Onions, Avocado
 Tomato & Red Pepper Salsa*

Cocktails

Mimosa 12.50

Champagne, Orange Juice, Contreau

Royal Boulestin 12.50

Champagne, Tanqueray, St. Germain, Lemongrass

Classic Champagne Cocktail 12.50

Champagne, Cognac, Sugar with Angostura

Rose Bellini 12.50

Champagne, Rose Liqueur, Strawberry 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

Tom Collins 11.00

Old Tom Gin, Lemon Juice, Sugar, Soda Water

Virgin Cocktails

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

Starters

Ticklemore Stuffed Courgette Flower 15.50

Saffron Honey, Pistachio Purée, Sun-dried Tomato

Gazpacho Consommé 9.50

Cucumber & Basil Sorbet, Marinated Courgette

Soupe de Poissons Provençale 13.50

Rouille, Croutons & Gruyère

Jambon Persillé, Picalilli Purée 12.50

Shaved Cauliflower, Beetroot Quail Eggs, Peas Shoots

Œuf en Gelée 11.50

Poached Egg in Aspic with Ham, Tomatoes & Tarragon

Quinoa Salad, Apple Vinaigrette, Pomegranate 14.50/19.50

Broccoli, Broad Beans, Endive

Nutbourne Farm Tomato Tart, Stracciatella 15.00

Shallot, Balsamic Caviar

Scallop Ceviche, Blood Orange 14.50

Celery, Red Onion, Chilli

Gin Cured Salmon, Dill Buttermilk 15.50

Pickled Fennel, Samphire

Charred Octopus, Almond Taramasalata 16.50

Green Olives, Fig

Escargots à la Bourguignonne 13.00

Half Dozen

Grilled Asparagus Salad, Roast Peach 14.50/19.50

Radicchio, Goat's Cheese

Main Courses

Fish is wild and ethically sourced. M.P: Subject to Market Price & availability.

Dover Sole Meunière 46.00

Capers, Parsley, Lemon

Roast Cod, Avocado Hummus 26.00

Puffed Chickpeas, Zahter & Chorizo Salsa

Roast Turbot, Clams 30.50

White Asparagus, Pickled Strawberry

Poached Salmon Niçoise 24.50

Braised Lettuce, Tomato & Anchovy Fondue

White Crab & Fregola Salad 22.50

Marinated Grapefruit, Saffron Whey

Miso-roasted Aubergine, Tabbouleh, Harissa 19.50

Coriander, Pistachio

Confit de Canard 24.50

Pommes Sarladaises, Jus Parisienne

Iberico Pork, Blackberry & Liquorice Jus 27.50

Fennel, Baby Carrot

Rack of Lamb, Hay-baked Celeriac 30.50

Wild Asparagus, Gioxles, Mint Jus

Roast Beef Fillet, Jacob Ladder's Pastilla 34.50

Red Peppers, Sweetcorn Purée

Seared Veal Loin, Smoked Tomato Aioli 29.50

Artichokes, Broad Beans, Preserved Lemon, Salsa Verde

Pea & Broad Beans Risotto 21.50

Radicchio, Gorgonzola

Lobster

Lobster Salad, Claw Beignet 35.00

Cantaloupe, Lamb's Lettuce, Lobster Mayonese

Lobster Bouillabaise, Smoked Haddock Brandade 29.50

Artichoke, Fennel

Ponzu Glazed Lobster, Pickled Plum 42.50

Wasabi, Pak Choi

Tartare

Tuna Tartare, Avocado Mousse 18.75/28.50

Compressed Watermelon, Black Sesame Tuile

Islay Whiskey Steak Tartare 14.50/24.50

Confit Egg Yolk, Smoked Almonds, Parmesan

Classic Steak Tartare 12.50/22.50

Large with Pommes Frites

Sides

Salads

Little Gem Lettuce, Creamy Dressing 5.00

Endive, Wholegrain Mustard Dressing 5.50

Mixed Leaf Salad, Apple Vinaigrette 5.50

Potatoes

Sautéed Potatoes, Scamorza, Truffle 6.00

Pommes Frites 5.50

'Pink Fir Apple' Potatoes, Sorrel Pesto, Samphire 5.50

Vegetables

Buttered Spinach 5.50

Green Beans, Red Onion Marmalade 5.50

Sprouting Broccoli, Lime, Chilli, Ponzu 5.50