

# BOULESTIN

## Weekend Brunch

Available from 10:30AM - 4:30PM

Eggs Benedict 17.50  
White Muffin

Eggs Florentine 17.50  
With Spinach. White Muffin

Avocado Benedict 18.50  
With Avocado, Poached Eggs. White Muffin

Eggs Royale 18.50  
With Smoked Salmon. White Muffin

Scrambled Eggs with Smoked Salmon 17.25

Full English Breakfast 18.75

Avocado With Poached Eggs on Multigrain Toast, 14.50  
Espelette Red 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, Mixed 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

Black Pudding, Fried Egg 13.75

## 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

## Starters

Scallop Ceviche, Blood Orange 14.50  
Celery, Red Onion, Chili

Gazpacho 9.50  
Red Peppers, Cucumber, Sourdough Croutons

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

Burratina, Puntarella 15.00  
Tomato, Basil Oil, Preserved Lemon

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, Prawn & Elderflower Bisque 30.50  
White Asparagus, Giroles

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

## 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

## Menu du Chef

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

Soupe aux Fines Herbes  
Potato, Almonds

Caesar Salad  
Parmesan, Anchovies

Duck Terrine  
Apple, Raisin Chutney

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Hanger Steak  
Onion Jus, Chanterelles

Risotto Milanese

Smoked Haddock Gratin

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Crème Brûlée

Warm Cinnamon Doughnuts, Strawberry Jam

Ice Cream / Sorbet

Ask your server for the available flavours (2 scoops)

## 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

## 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, Acai, 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

## Champagne

Glass: 125ml

Champagne de Venoge, Cordon Bleu, N. V. 12.00

## Cocktails

Mimosa 12.50

Champagne, Orange Juice, Contreau

Royal Boulestin 12.50

Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise

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