

# BOULESTIN

## Saturday Brunch

Available from 10:30AM - 4:30PM

### Champagne

Glass: 125ml

Drappier Premier Cru Brut Champagne 13.50

Barons de Rothschild Brut Champagne 16.00

Owned by 3 branches of the Rothschild family who also own Ch. Clarke, Ch. Lafite-Rothschild & Ch. Mouton-Rothschild

### Cocktails

French 75 13.50

Champagne, Tanqueray, St Germain, Lemongrass

Royal Boulestin 13.50

Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise

Bellini 13.50

Champagne, Crème de Peche, Peach Purée

Negroni 12.00

Campari, Tanqueray, Sweet Vermouth

Old Fashioned 10.50

Woodford Reserve, Sugar Cube, Angostura Bitters, Orange Zest

### Virgin Cocktails

Peach & Elderflower Iced Tea 8.00

Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower

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

### Prix Fixe Menu

2 Courses 26.50

3 Courses 29.50

### Starters

Jerusalem Artichoke Soup, Truffle

Caramelised Artichoke, Hazelnuts

Endive & Pear Salad, Blue Cheese

Green Beans, Walnuts

Œuf en Gelée

Poached Egg in Aspic with Ham, Tomatoes & Tarragon

### Main Courses

Confit de Canard

Sprout Tops, Root Vegetables & Cannellini Ragout

Moules à la Normande

Pommes Frites

Pumpkin Risotto, Scamorza

Chanterelles, Chestnuts, Sage

### Desserts

Warm Cinnamon Doughnuts, Raspberry Jam

Crème Brûlée

Ice-Creams & Sorbets

(3 scoops)

Eggs Benedict 16.50

White or Multigrain Muffin

Eggs Florentine 16.50

With Spinach. White or Multigrain Muffin

Avocado Benedict 17.50

With Avocado, Poached Eggs. White or Multigrain Muffin

Eggs Royale 17.50

With Smoked Salmon. White or Multigrain Muffin

Scrambled Eggs with Smoked Salmon 17.50

Full English Breakfast 17.50

Avocado With Poached Eggs on Multigrain Toast, 14.50

Espelette Red Pepper

### 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

17.50

Tortilla, Tofu, Onions, Avocado

Tomato & Red Pepper Salsa

### A la Carte

Available from 11:30AM

### Starters

Jerusalem Artichoke Soup, Truffle 9.50

Caramelised Artichoke, Hazelnuts

Soupe de Poissons Provençale 13.50

Rouille, Croutons & Gruyère

Œuf en Gelée 11.50

Poached Egg in Aspic with Ham, Tomatoes & Tarragon

Quinoa Salad, Broad Beans, Pomegranate 14.50/19.50

Courgettes, Avocado & Mint Dressing

Seared Foie Gras, Rhubarb 18.50

Confit Onion, Smoked Duck, Chapelure de Pan D'Epices

### Main Courses

Fish is wild and ethically sourced.

Dover Sole Meunière M.P.

(£44.50 - £49.50)

Roast Cod, Nasi Goreng 26.00

Pak Choi, Shimeji Mushroom, Ketjap Manis Sauce

Pumpkin Risotto, Scamorza 21.50

Chanterelles, Chestnuts, Sage

Roast Red Leg Partridge, Cigar Smoked Blackberries 27.50

Giroles, Red Cabbage Purée, Whiskey Jus (may contain lead shot)

Confit de Canard 24.50

Sprout Tops, Root Vegetables & Cannellini Ragout

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

Mangalitza Black Pudding, Fried Egg 13.75

Jambon Persillé, Picalilli Purée 12.50

Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

Black-carrot-cured Trout, Pickled Carrots 15.50

Fennel Blossom, Purple Potatoes, Apple & Dill Meringue

Tuna Tartare 18.75/28.50

Avocado Mousse, Compressed Watermelon, Black Sesame Tuile

Bergamot & Fennel Salad, Feta 14.50/19.50

Endive, Watercress, Chilli

Grilled Octopus, Soya Beans, Beetroot 16.50

Octopus & Chicken Consomme, Wasabi, Chicken Crackling

### 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, Toasted Almonds

Green 7.50

Broccoli, Spinach, Avocado, Orange

### Desserts

Roast Figs, Pistachio Goat's Curd 9.50

Port Reduction

Salted Caramel Chocolate Mousse 8.50

Coffee Chantilly, Chocolate and Coffee Soil

Sauernes Custard 9.50

With Agen Prunes in Armagnac

Crème Brûlée 8.50

Lemon Tart, Kir Royale Sorbet 8.50

Charred Meringue, Cassis Gel

Warm Cinnamon Doughnuts 8.50

With Raspberry Jam

Ice Cream (Three scoops) 7.50

Vanilla, Chocolate, Caramel

Sorbet (Three scoops) 7.50

Raspberry, Passion Fruit, Lemon

### Cheese

#### Cows

Brillat-Savarin

#### Hard Cheese

Barwhey's, Ayrshire, Scotland \*

#### Washed Rind

Pont L'Eveque, Normandy, France \*

#### Goat's

Dorstone, Herefordshire, England \*

#### Blue Cheese

Bleu de Laqueuille, Auvergne, France

### Selection of Cheese

Two: 10.75 Three: 15.75 Four: 19.75 Five: 24.50

\* Unpasteurised

### Vegetables

Buttered Spinach 5.50

Green Beans, Toasted Pine-Nuts 5.50

Heritage Carrots, Miso, Thyme 5.00

### Salads

Little Gem Lettuce, Creamy Dressing 5.00

Endive, Wholegrain Mustard Dressing 5.50

### Potatoes

Pommes Lyonnaise 6.00

Pommes Frites 5.50

Steamed 'Pink Fir Apple' Potatoes 5.50

Cover Charge 2.00

Allergen information available.

20% VAT included. A discretionary 13.5% Service Charge will be added to your Bill.