

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

- Chilled Pea & Watercress Soup
 Or
 Tomato Panzanella
Basil, White Anchovy
 Or
 Pickled Herrings
Ratte Potatoes, Dill
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 Quinoa Salad, Pomegranate
Pickled Carrots, Cumin Dressing
 Or
 Mackerel, Caponata
 Or
 Onglet Steak Tagliata
Rocket, Parmesan
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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)

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

French 75 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

Heritage Tomato & Burratina 15.00

Basil, White Balsamic

Ticklemore Stuffed Courgette Flower 15.50

Saffron Honey, Pistachio Purée, Sun-dried Tomato

Gazpacho Consommé 8.50

Cucumber & Basil Sorbet, Marinated Courgette

Endive & Pear Salad, Blue Cheese 9.50

Green Beans, Walnuts

White Crab & Fregola Salad 14.50

Marinated Grapefruit, Saffron Whey

Hand-sliced-Iberico Ham, Pan Tumaca 15.00

Scallop Ceviche, Blood Orange 14.50

Celery, Red Onion, Chilli

Severn & Wye Smoked Salmon 14.00

Caperberries, Shallots

Charred Octopus, 'Nduja 16.50

Baby Fennel

Escargots à la Bourguignonne 12.00

Half Dozen

Grilled Asparagus Salad, Roast Peach 14.50/19.50

Rocket, 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, Seaweed Beurre Blanc 26.00

Peas, Lardo, Summer Truffle

Roast Turbot, Artichoke Barigoule 30.50

Saffron Potatoes

Tuna Niçoise Salad 24.50

Gem Lettuce, Tomatoes, Anchovy

Prawns & Elderflower Salad 23.50

Avocado, Radicchio

Miso-roasted Aubergine, Tabbouleh, Harissa 19.50

Coriander, Pistachio

Fruits de Mer

Boulestin Seafood Platter

for two £30.00 per person with Lobster £45.00 per person

Oysters, Dressed Crab, Scallops, Prawns & Saffron Aioli

Lobster Salad, Claw Beignet 35.00

Cantaloupe, Lamb's Lettuce, Lobster Mayonese

Lobster Risotto 25.50

Samphire, Tomatoes

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

Heritage Tomatoes, Balsamic 5.50

Mixed Leaf Salad, Apple Vinaigrette 5.50

Potatoes

Sautéed Potatoes, Scamorza, Truffle 6.00

Pommes Frites 5.50

Buttered 'Charlotte' Potatoes, Mint 5.50

Vegetables

Buttered Spinach 5.50

Green Beans, Red Onion Marmalade 5.50

Sprouting Broccoli, Lime, Chilli, Ponzu 5.50