

BOULESTIN

Saturday Brunch

Available from 10:30AM - 4:30PM

Avocado Benedict 18.50
With Avocado, Poached Eggs
Avocado With Poached Eggs on Multigrain Toast 14.50
Espelette Red Pepper
Breakfast Quinoa & Avocado Salad 14.50
Pomegranate, Watercress, Poached Egg, Bacon, Vinaigrette
Croque Monsieur 9.50
Ham, Gruyère, Béchamel
Croque Madame 10.50
Ham, Gruyère, Béchamel, Fried Egg

Eggs Benedict 17.50
With Ham
Eggs Florentine 17.50
With Spinach
Eggs Royale 18.50
With Smoked Salmon
Full English Breakfast 18.75
Black Pudding, Fried Egg 13.75

Pancakes, Maple Syrup 8.00
Blueberry or Caramelised Banana Pancakes, Maple Syrup 9.50
Brioche French Toast, Mixed Berries, Maple Syrup 9.75
Scrambled Eggs with Smoked Salmon 17.25
Smoked Salmon, Cream Cheese, Toasted Bagel 14.50

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*

A la Carte

Available from 11:30AM

Starters

Watercress & Celeriac Soup 9.50
Blood Orange, Goat's Curd, Almonds
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
Courgette & Fennel Salad, Pickled Green Strawberries 14.50/19.50
Rocket, Chilli, Feta Cheese

Burratina, San Marzano Tomatoes 15.00
Monk's Beard, Pine Nuts, Basil Oil, Balsamic
Grilled Asparagus, Confit Egg Yolk, Smoked Duck 14.50
Pickled Mushroom, Cep Powder, Sorrel
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
Grilled Octopus, Soya Beans, Beetroot 16.50
Octopus & Chicken Consommé, Wasabi, Chicken Crackling
Veal Sweetbreads, Snails, Wild Garlic 16.50
Morels, Baby Leeks, Caper Jus

Main Courses

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

Dover Sole Meunière M.P.
(£44.50 - £49.50)
Roast Cod, Mussel & Dill Whey Broth 26.00
Braised Radish, Cucumber, Sea Vegetables
Roast Stone Bass, Asparagus, Chanterelles 30.50
White Asparagus Purée, Seaweed Beurre Blanc
Sorrel Risotto, Nettles, Taleggio 21.50
Chanterelles, Peas
Miso-roasted Aubergine, Tabbouleh, Harissa 19.50
Coriander, Pistacchio

Ballotine of Poussin, Coq au Vin Lollipop 26.00
Bourgignon Compote, Baby Carrots, Pancetta
Lamb Rump, Dukkha, Lebneh 30.50
Spiced Cauliflower, Chickpeas, Zahter, Pomegranate
Galician Fillet Steak, Braised Radicchio 34.50
Artichoke, Gremolata, Black Garlic, Parmesan Potato
Blackened Ibérico Pork Pluma, Paprika Purée, Nokedli 29.50
Broad Beans, Marjoram Jus (Cooked Pink)
Confit de Canard 24.50
Sprout Tops, Root Vegetables & Cannellini Ragout

Vegetables

Buttered Spinach 5.50
Green Beans, Red Onion Marmalade 5.50
Sprouting Broccoli, Lime, Chilli, Ponzu 5.50

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

Desserts

Rhubarb Mille Feuille 8.50
Rose Water Jelly, Creme Diplomat
Beignets, Hazelnut & Chocolate Spread 8.50
Rum Yoghurt, Caramelised Banana, Hazelnut Nougatine
Crème Brûlée 8.50
Sauternes Custard 9.50
With Agen Prunes in Armagnac

Matcha Cheese Cake, Plum & Yuzu Sorbet 9.50
Nigori Sake, Black Sesame Sponge
Salted Caramel Chocolate Mousse 8.50
Coffee Chantilly, Chocolate and Coffee Soil
Lime Tart, Coconut Marshmallow 8.50
Pineapple Gel
Ice Cream / Sorbet 7.50
See your server for the available flavours

Blue Cheese

Bleu de Laqueuille
Auvergne, France

Cow's

Brillat-Savarin
Burgundy, France

Cheese

Washed Rind

* Pont L'Eveque
Normandy, France

Goat's

* Dorstone
Herefordshire, England

Hard Cheese

* Barwey's
Ayrshire, Scotland

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

* Unpasteurised