

BOULESTIN

Saturday Brunch

Champagne

Collet Brut Champagne	12.50
Collet Rosé Brut Champagne	16.00
Barons de Rothschild Champagne	16.00

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

Cocktails

Bloody Mary	8.50
Bellini <i>Prosecco, Crème de Peche, Peach Purée</i>	9.50
French 75 <i>Collet Champagne, Tanqueray, St Germain, Lemongrass</i>	13.50
Royal Boulestin <i>Collet Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise</i>	13.50
Classic Champagne Cocktail <i>Collet Champagne, Cognac, Sugar with Angostura</i>	13.50
Negroni <i>Tanqueray, Cocchi Red, Campari</i>	12.00
Old Fashioned <i>Woodford Reserve, Sugar Cube, Angostura Bitters, Orange Zest</i>	10.50
Whiskey Sour <i>Bulleit Whiskey, Fresh Lemon Juice, Gomme Syrup,</i>	10.50
Mai Tai <i>Captain Morgan Blanco, Lime Juice, Cointreau, Orgeat Syrup,</i>	10.50
Sazerac <i>Bulleit Whiskey, Absinthe, Peychaud Bitters, Sugar,</i>	10.50
Lychee & Rose Martini <i>Tanqueray, Lychee Juice, Rose Syrup & Lychee Liqueur</i>	9.50
Daiquiri <i>Fresh Lime Juice, Captain Morgan Blanco & Sugar</i>	9.50
Classic Martini <i>Gin & Vodka (we recommend Grey Goose or Tanqueray 10), Dry, Dirty etc...</i>	12.50
Cosmopolitan <i>Smirnoff Black, Cointreau, Fresh Lime, Cranberry Juice</i>	10.50
Manhattan <i>Bulleit Whiskey, Antica Formula, Angostura Bitters</i>	10.50

Virgin Cocktails

Cool Breeze <i>Cranberry Juice, Apple Juice, Lime Juice, Soda Water</i>	6.00
St Kitts <i>Pineapple Juice, Lime Juice, Pomegranate Syrup, Ginger Ale</i>	6.00
The Canadian <i>Apple Juice, Lemon Juice, Maple Syrup</i>	6.00

Eggs Benedict 14.50 <i>White or Multigrain Muffin</i>
Eggs Florentine 14.50 <i>With Spinach. White or Multigrain Muffin</i>
Avocado Benedict 15.00 <i>With Avocado, Poached Eggs. White or Multigrain Muffin</i>
Eggs Royale 15.50 <i>With Smoked Salmon. White or Multigrain Muffin</i>
Scrambled Eggs with Smoked Salmon 15.50
Full English Breakfast 16.50
Avocado With Poached Eggs on Multigrain Toast, 13.50 <i>Espelette Red Pepper</i>

Breakfast Burrito

12.50
<i>Tortilla, Scrambled Eggs with Onions, Avocado Cream Cheese, Tomato & Red Pepper Salsa</i>

Huevos Rancheros

15.50
<i>Tortilla, Fried Eggs, Avocado, Re-fried Beans, Tomato & Red Pepper Salsa</i>

Vegan Breakfast Burrito

13.50
<i>Tortilla, Tofu, Onions, Avocado, Tomato & Red Pepper Salsa</i>

A la Carte Starters

Jerusalem Artichoke Soup 9.50 <i>Sage, Beurre Noisette, Truffle, Walnuts</i>
Soupe de Poissons Provençale 13.50 <i>Rouille, Croutons & Gruyère</i>
Œuf en Gelée 11.50 <i>Poached Egg in Aspic with Ham, Tomatoes & Tarragon</i>
Quinoa Salad, Root Vegetables, Apple 14.50/19.50 <i>Caramelised Honey & Thyme Dressing</i>
Roast Squash & Goat's Cheese Salad, 14.50/19.50 <i>Rocket, Tardivo, Pumpkin seeds, Grape-must Mustard dressing</i>

Breakfast Quinoa & Avocado Salad 13.50 <i>Pomegranate, Watercress, Poached Egg, Bacon, Vinaigrette</i>
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 11.50
Croque Monsieur 9.50 <i>Ham, Gruyère, Béchamel</i>
Croque Madame 10.50 <i>Ham, Gruyère, Béchamel, Fried Egg</i>
Mangalitz Black Pudding, Fried Egg 12.75

Jambon Persillé, 12.50 <i>Celeriac Remoulade, Cornichons</i>
Herring, Gravadlax, Smoked Mackerel & Horseradish, 15.50 <i>Pickled Cucumber, Beetroot & Dill, Mustard Dressing</i>
Tuna Tartare 18.75/28.50 <i>Avocado Mousse, Compressed Watermelon, Black Sesame Tuile</i>
Ponzu Grilled Octopus, Rhubarb 16.50 <i>Clementine Gel, Baby Beetroot, Watercress</i>
Roast Duck Breast, Slow Cooked Egg Yolk 16.50 <i>Smoked Duck, Pickled Mushroom, Asparagus, Powdered Ceps</i>

Main Courses

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

Dover Sole Meunière M.P. <i>(£42.50 - £44.50)</i>
Saffron Monkfish, Artichoke Barigoule M.P. <i>Celery, Carrots, Aioli (£29.50 - £31.50)</i>
Artichoke Risotto, Gorgonzola, Baby Leeks, 21.50 <i>With Wild Mushrooms</i>
Assiette de Poussin, 27.50 <i>Stuffed Ballotine Breast, Panko Crusted Leg, Coq au Vin, Butternut Squash Purée, Baby Leeks, Charred Carrots</i>
Duck Confit, Pommes Aligot, 23.50 <i>Thyme, Mushrooms, Truffle & Shallot Sauce</i>

Pan-fried Turbot, Clam & Dill Whey Broth M.P. <i>Monks Beard, Braised Radishes, Cucumber & Apple (£34.50 - £36.50)</i>
Roast Cod, Hazelnut & Parsley Crust 26.00 <i>Jerusalem Artichoke Panna Cotta, Sweetcorn, Dashi Reduction</i>
Grilled Rump of Welsh Lamb, Dukkha, 29.50 <i>Bulgar Salad, Pomegranate, Dill, Smoked Aubergine</i>
Basque Sirloin, Cauliflower Fondant 34.50 <i>Tarragon Gremolata, Smoked Almonds</i>
Pan-fried Venison, Coffee Crusted, Roasted Brussel Sprouts 34.50 <i>Doux des Cevennes Onion Soubise, Cimi di Rapa, Beetroot, Juniper Jus</i>

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, Mustard Vinaigrette 5.50

Potatoes

Pommes Lyonnaise 6.00
Pommes Frites 5.50
Horseradish & Buttermilk Mash 5.50

Cover Charge 2.00

Not applicable in the bar

Allergen information available.

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

Smoothies

Beetroot Blitz 6.50 <i>Beetroot, Granny Smith Apple, Blackberries, Banana, Apple Juice</i>
Carrot Sunrise 6.50 <i>Carrot, Ginger, Banana, Orange Juice</i>
Berry Blush 9.50 <i>Blackberry, Strawberry, Raspberry, Acai, Banana, Orange Juice</i>
Ultimate Green Protein 9.50 <i>Broccoli, Spinach, Avocado, Orange Juice, Whey Protein, Tofu</i>
Power Shake 8.00 <i>Tofu, Soy Milk, Banana, Whey Protein, Peanut Butter, Toasted Almonds</i>
Green Vegan 7.50 <i>Broccoli, Spinach, Avocado, Orange, Banana</i>

Desserts

Chestnut & Apple Mille Feuille, Calvados Jelly 8.50 <i>Salt Caramel</i>
Milk Chocolate & Earl Grey Mousse 8.50 <i>Dark Chocolate Shards, Blood Orange & Lemon Meringue</i>
Sauternes Custard 9.50 <i>With Agen Prunes in Armagnac</i>
Crème Brûlée 8.50
Lemon Tart, Kir Royale Sorbet 8.50 <i>Charred Meringue, Cassis Gel</i>
Warm Cinnamon Doughnuts 8.50 <i>With Strawberry Jam</i>
Ice Cream (Three scoops) 7.50 <i>Vanilla, Chocolate, Caramel</i>
Sorbet (Three scoops) 7.50 <i>Raspberry, Passion Fruit, Lemon</i>

Cheese

Cows

Brillat-Savarin
Hard Cheese

Barwey'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