

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>

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>
Herb & Lemon Risotto, Goat's Cheese 21.50 <i>Purple Sprouting Broccoli and Toasted Almonds</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, Sauce Bigarade 24.50 <i>Kale, Pommes Salarisées</i>

Pan-fried Turbot, Clam & Dill Whey Broth M.P. <i>Monks Beard, Braised Radishes, Cucumber & Apple (£34.50 - £36.50)</i>
Roast Cod, Shallot & Mushroom Ragout 26.00 <i>Little Gem Lettuce, Trompette and Sorrel Pesto</i>
Roast Rack of Lamb, Wild Garlic Emulsion 32.50 <i>Ramps, Morels, Jersey Royals</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, Cime 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
Steamed 'Pink Fir Apple' Potatoes 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