

BOULESTIN

Saturday Brunch

Available from 10:30AM - 4:30PM

Champagne

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

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	

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 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	
Mangalitz Black Pudding, Fried Egg	13.75

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	Jambon Persillé, Picalilli Purée	12.50
Caramelised Artichoke, Hazelnuts		Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots	
Soupe de Poissons Provençale	13.50	Gin-cured Salmon, Dill Buttermilk, Samphire	15.50
Rouille, Croutons & Gruyère		Pickled Fennel, Apple, Horseradish	
Œuf en Gelée	11.50	Tuna Tartare	18.75/28.50
Poached Egg in Aspic with Ham, Tomatoes & Tarragon		Avocado Mousse, Compressed Watermelon, Black Sesame Tuile	
Quinoa Salad, Broad Beans, Pomegranate Seeds	14.50/19.50	Roast Squash Salad, Goat's Cheese, Granola	14.50/19.50
Courgettes, Avocado & Mint Dressing		Mizuna, Endive, Grape Must Mustard Dressing	
Ceps, Squash, Truffles	16.50	Grilled Octopus, Soya Beans, Beetroot	16.50
Baby Onions, Parmesan Potatoes, Smoked Egg yolk		Octopus & Chicken Consomme, Wasabi, Chicken Crakling	

Main Courses

Fish is wild and ethically sourced. Game dishes may contain lead

Roast Sea Bass, Artichokes Barigoule	32.50	Roast Cod, Smoked Haddock Chowder, Mussels	26.00
Saffron Potatoes		Butternut Squash, Rainbow Chard	
Herb & Lemon Risotto, Goat's Cheese	21.50	Roast Rack of Lamb, Wigmore Panna Cotta	32.50
Purple Sprouting Broccoli and Toasted Almonds		Black Olives Soil, Artichokes, Pickled Radish, Romanesco	
Roast Red Leg Partridge, Cigar Smoked Blackberries	27.50	Galician Fillet Steak, Daube of Beef, Bone Marrow	32.50
Girrolles, Red Cabbage Purée, Whiskey Jus		Cauliflower & Horseradish Purée, Charred Carrots, Cavolo Nero	
Duck Confit, Gizzard	24.50	Grilled Iberico Pork Pluma, Pancetta & Potato Terrine	29.50
Sprout Tops, Root Vegetables & Cannellini Ragout		Boudin Noir, Leek, Granny Smith Gel	

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

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, Pistacchio Goat's Curd	9.50
Port Reduction	
Salted Caramel Chocolate Mousse	8.50
Coffee Chantilly, Chocolate and Coffee Soil	
Sauternes 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	
Barwehy'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							

Minimum Charge

At our discretion, use of outdoor seating has a minimum spend of £30 at peak time