

# 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 <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	9.50
<i>Tanqueray, Lychee Juice, Rose Syrup &amp; Lychee Liqueur</i>	
Daiquiri <i>Fresh Lime Juice, Captain Morgan Blanco &amp; Sugar</i>	9.50
Classic Martini	12.50
<i>Gin &amp; Vodka (we recommend Grey Goose or Tanqueray 10), Dry, Dirty etc...</i>	
Cosmopolitan	10.50
<i>Smirnoff Black, Cointreau, Fresh Lime, Cranberry Juice</i>	
Manhattan	10.50
<i>Bulleit Whiskey, Antica Formula, Angostura Bitters</i>	

### Virgin Cocktails

Peach & Elderflower Iced Tea <i>Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower</i>	8.00
Alexandreia's <i>Mixed Berries, Passion Fruit, Pomegranate, Mint</i>	8.50
Oliveira's <i>Orange, Lime, Strawberry, Mint</i>	8.50
Chuck Berry <i>Mixed Berries, Pineapple, Lychee</i>	8.50

Eggs Benedict 16.50 <i>White or Multigrain Muffin</i>
Eggs Florentine 16.50 <i>With Spinach. White or Multigrain Muffin</i>
Avocado Benedict 17.50 <i>With Avocado, Poached Eggs. White or Multigrain Muffin</i>
Eggs Royale 17.50 <i>With Smoked Salmon. White or Multigrain Muffin</i>
Scrambled Eggs with Smoked Salmon 17.50
Full English Breakfast 17.50
Avocado With Poached Eggs on Multigrain Toast, 14.50 <i>Espelette Red Pepper</i>

Breakfast Quinoa & Avocado Salad 14.50 <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 14.50
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 13.75

### Breakfast Burrito

14.50
<i>Tortilla, Scrambled Eggs with Onions, Avocado Cream Cheese, Tomato &amp; Red Pepper Salsa</i>

### Huevos Rancheros

17.50
<i>Tortilla, Fried Eggs, Avocado, Re-fried Beans Tomato &amp; Red Pepper Salsa</i>

### Vegan Breakfast Burrito

17.50
<i>Tortilla, Tofu, Onions, Avocado Tomato &amp; Red Pepper Salsa</i>

## A la Carte

Available from 11:30AM

### Starters

Watercress & Turnip Soup 9.50 <i>Cime de Rapa, Swepe</i>	Jambon Persillé, Picalilli Purée 12.50 <i>Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots</i>
Soupe de Poissons Provençale 13.50 <i>Rouille, Croutons &amp; Gruyère</i>	Gin-cured Salmon, Dill Buttermilk, Samphire 15.50 <i>Pickled Fennel, Apple, Horseradish</i>
Œuf en Gelée 11.50 <i>Poached Egg in Aspic with Ham, Tomatoes &amp; Tarragon</i>	Tuna Tartare 18.75/28.50 <i>Avocado Mousse, Compressed Watermelon, Black Sesame Tuile</i>
Quinoa Salad, Broad Beans, Pomegranate Seeds 14.50/19.50 <i>Courgettes, Avocado &amp; Mint Dressing</i>	Jerusalem Artichoke Salad, Pears, Bayonne Ham 14.50/19.50 <i>Mizuna, Endive, Hazelnut &amp; Honey Dressing</i>
Ceps, Squash, Truffles 16.50 <i>Baby Onions, Parmesan Potatoes, Smoked Egg yolk</i>	Grilled Octopus, Soya Beans, Beetroot 16.50 <i>Octopus &amp; Chicken Consomme, Wasabi, Chicken Crakling</i>

## Main Courses

Fish is wild and ethically sourced.

Roast Sea Bass, Artichokes Barigoule 32.50 <i>Saffron Potatoes</i>	Roast Cod, Smoked Haddock Chowder, Mussels 26.00 <i>Butternut Squash, Rainbow Chard</i>
Herb & Lemon Risotto, Goat's Cheese 21.50 <i>Purple Sprouting Broccoli and Toasted Almonds</i>	Roast Rack of Lamb, Wigmore Panna Cotta 32.50 <i>Black Olives Soil, Artichokes, Pickled Radish, Romanesco</i>
Roast Red Leg Partridge, Cigar Smoked Blackberries 27.50 <i>Girrolles, Red Cabbage Purée, Whiskey Jus</i>	Galician Fillet Steak, Daube of Beef, Bone Marrow 32.50 <i>Cauliflower &amp; Horseradish Purée, Charred Carrots, Cavolo Nero</i>
Duck Confit, Gizzard 24.50 <i>Sprout Tops, Root Vegetables &amp; Cannellini Ragout</i>	Grilled Iberico Pork Pluma, Pancetta & Potato Terrine 29.50 <i>Boudin Noir, Leek, Granny Smith Gel</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, 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 <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 7.50 <i>Broccoli, Spinach, Avocado, Orange</i>

## Desserts

Roast Figs, Pistacchio Goat's Curd 9.50 <i>Port Reduction</i>
Salted Caramel Chocolate Mousse 8.50 <i>Coffee Chantilly, Chocolate and Coffee Soil</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 Raspberry 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

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
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\* Unpasteurised

### Minimum Charge

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