

BOULESTIN

Saturday Brunch

Champagne

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| Drappier Premier Cru Brut Champagne | 12.50 |
| 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

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| 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

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

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

Breakfast Burrito

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| 12.50 |
| Tortilla, Scrambled Eggs with Onions, Avocado Cream Cheese, Tomato & Red Pepper Salsa |

Huevos Rancheros

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| 15.50 |
| Tortilla, Fried Eggs, Avocado, Re-fried Beans Tomato & Red Pepper Salsa |

Vegan Breakfast Burrito

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| 13.50 |
| Tortilla, Tofu, Onions, Avocado Tomato & Red Pepper Salsa |

A la Carte Starters

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| Sweet Potato Soup | 9.50 |
| Ginger, Chilli, Sour Cream, Red Pepper, Black beans | |
| Soupe de Poissons Provençale | 13.50 |
| Rouille, Croutons & Gruyère | |
| Œuf en Gelée | 11.50 |
| Poached Egg in Aspic with Ham, Tomatoes & Tarragon | |
| Quinoa Salad, Broad Beans, Pomegranate Seeds | 14.50/19.50 |
| Courgettes, Avocado & Mint Dressing | |
| Nutbourne Farm Tomato Tart, Burrata | 14.50 |
| Black Olive Jam, Basil, Shallots, Balsamic Pearls | |

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| Breakfast Quinoa & Avocado Salad | 13.50 |
| 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 | 11.50 |
| Croque Monsieur | 9.50 |
| Ham, Gruyère, Béchamel | |
| Croque Madame | 10.50 |
| Ham, Gruyère, Béchamel, Fried Egg | |
| Mangalitz Black Pudding, Fried Egg | 12.75 |

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| Jambon Persillé, | 12.50 |
| Celeriac Remoulade, Cornichons | |

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| Gin-cured Salmon, Dill Buttermilk, Samphire | 15.50 |
| Pickled Fennel, Apple, Horseradish | |

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| Tuna Tartare | 18.75/28.50 |
| Avocado Mousse, Compressed Watermelon, Black Sesame Tuile | |

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| Ponzu Grilled Octopus, Rhubarb | 16.50 |
| Clementine Gel, Baby Beetroot, Watercress | |

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| Asparagus & Grilled Peach Salad, Smoked Duck | 14.50/19.50 |
| Dandelion, Pea Shoots, Goat's Cheese | |

Main Courses

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

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| Dover Sole Meunière | M.P. |
| (£42.50 - £44.50) | |

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| Saffron Monkfish, Artichoke Barigoule | M.P. |
| Celery, Carrots, Aioli (£29.50 - £31.50) | |

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| Herb & Lemon Risotto, Goat's Cheese | 21.50 |
| Purple Sprouting Broccoli and Toasted Almonds | |

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| Assiette de Poussin, | 27.50 |
| Stuffed Ballotine Breast, Panko Crusted Leg, Coq au Vin Butternut Squash Purée, Baby Leeks, Charred Carrots | |

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| Duck Confit, Sauce Bigarade | 24.50 |
| Kale, Pommes Salarisées | |

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| Pan-fried Turbot, Clam & Dill Whey Broth | M.P. |
| Monks Beard, Braised Radishes, Cucumber & Apple (£34.50 - £36.50) | |

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| Roast Cod, Shallot & Mushroom Ragout | 26.00 |
| Little Gem Lettuce, Trompette and Sorrel Pesto | |

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| Roast Rack of Lamb, Wild Garlic Emulsion | 32.50 |
| Ramps, Morels, Jersey Royals | |

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| Basque Sirloin, Cauliflower Fondant | 34.50 |
| Tarragon Gremolata, Smoked Almonds | |

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| Grilled Iberico Pluma, Paprika Puree, Nokedli | 28.50 |
| Sweetcorn, Marjoram Jus (Cooked Pink) | |

Vegetables

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| Buttered Spinach | 5.50 |
| Green Beans, Toasted Pine-Nuts | 5.50 |
| Heritage Carrots, Miso, Thyme | 5.00 |

Salads

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| Little Gem Lettuce, Creamy Dressing | 5.00 |
| Endive, Mustard Vinaigrette | 5.50 |

Potatoes

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| 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

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| 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 Vegan | 7.50 |
| Broccoli, Spinach, Avocado, Orange, Banana | |

Desserts

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| Chestnut & Apple Mille Feuille, Calvados Jelly | 8.50 |
| Salt Caramel | |
| Milk Chocolate & Earl Grey Mousse | 8.50 |
| Dark Chocolate Shards, Blood Orange & Lemon Meringue | |
| Sauernes 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 Strawberry 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

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