

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...	

Virgin Cocktails

Cool Breeze	7.50
Cranberry Juice, Apple Juice, Lime Juice, Soda Water	
St Kitts	7.50
Pineapple Juice, Lime Juice, Pomegranate Syrup, Ginger Ale	
The Canadian	7.50
Apple Juice, Lemon Juice, Maple Syrup	

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

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

Huevos Rancheros

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

Vegan Breakfast Burrito

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

A la Carte

Available from 11:30AM

Gazpacho	9.50
Red Peppers, Cucumber, Sourdough Croutons	
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	

Starters

Jambon Persillé, Picalilli Purée	12.50
Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots	
Gin-cured Salmon, Dill Buttermilk, Samphire	15.50
Pickled Fennel, Apple, Horseradish	
Tuna Tartare	18.75/28.50
Avocado Mousse, Compressed Watermelon, Black Sesame Tuile	
Ponzu Grilled Langoustines	29.50
Rocket, Fennel, Pomegranate and Clementine Salads	
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

Dover Sole Meunière	M.P.	Roast Sea Bass, Artichokes Barigoule	M.P.
(£42.50 - £44.50)		Saffron Potatoes (£29.50 - £34.50)	
Roast Monkfish, Cuttlefish, Squid Ink Tapenade	29.50	Roast Cod, Shallot & Mushroom Ragout	26.00
Borlotti, Runner and Yellow Beans		Little Gem Lettuce, Trompette and Sorrel Pesto	
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	
Assiette de Poussin	27.50	Miso-charred Sirloin Steak & Herb Salad	29.50
Stuffed Ballotine Breast, Panko Crusted Thigh, Tagine Leg Aubergine and Saffron Purée, Courgette, Preserved Lemon		Cuitlacoche, Jalapeño Dressing, Black Beans, Sweetcorn	
Duck Confit, Sauce Bigarade	24.50	Blackened Iberico Pluma, Paprika Puree, Nokedli	28.50
Kale, Pommes Saladaises		Broad Beans, Marjoram Jus (Cooked Pink)	

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
Heritage Tomato Panzanella Salad	6.00

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

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 Vegan	7.50
Broccoli, Spinach, Avocado, Orange, Banana	

Desserts

Strawberry Cheesecake Profiteroles Rolls	8.50
Strawberry Compote, Balsamic Jelly	

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
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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

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							

Minimum Charge

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