

BOULESTIN

Weekend Brunch

Available from 11:00AM - 5:00PM

- 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, Açai, 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, Almonds
 Green 7.50
Broccoli, Spinach, Avocado, Orange

- Eggs Benedict 17.50
Ham, Poached Eggs, Hollandaise
 Eggs Florentine 17.50
Spinach, Poached Eggs, Hollandaise
 Avocado Benedict 18.50
Avocado, Poached Eggs, Espelette Pepper, Hollandaise
 Eggs Royale 18.50
Smoked Salmon, Poached Eggs, Hollandaise
 Scrambled Eggs with Smoked Salmon 17.25
 Full English Breakfast 18.75
 Avocado with Poached Eggs on Sourdough Toast 14.50
Espelette 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, 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
 Boudin Noir, Fried Egg 13.75

Menu du Chef

1 Course £16.50 2 Courses £19.50 3 Courses £22.50

- Watercress & Buttermilk Vichyssoise
 Or
 Endive & Pear Salad, Blue Cheese
Green Beans, Walnuts
 Or
 Pickled Herrings
Ratte Potatoes, Dill
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 Quinoa Salad, Pomegranate
Pickled Carrots, Cumin Dressing
 Or
 Smoked Haddock Monte Carlo
 Or
 Onglet Steak
Bois Boudran, Pickled Mushrooms
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 Crème Brûlée
 Or
 Warm Cinnamon Doughnuts, Lime Curd
 Or
 Ice Cream / Sorbet
Ask your server for the available flavours (2 scoops)

Champagne

Glass: 125ml

Champagne de Venoge, Cordon Bleu, N. V. 12.50

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

14.50

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

Starters

Heritage Tomato & Burratina 15.00
Basil, White Balsamic

- Ticklemore Stuffed Courgette Flower 15.50
Saffron Honey, Pistachio Purée, Sun-dried Tomato
 Gazpacho Consommé 9.50
Cucumber & Basil Sorbet, Marinated Courgette
 Endive & Orange Salad 11.50
Watercress, Courgette
 White Crab & Fregola Salad 14.50
Marinated Grapefruit, Saffron Whey
 Hand-sliced-Iberico Ham, Pan Tumaca 15.50

- Scallop Ceviche, Blood Orange 14.50
Celery, Red Onion, Chilli
 Severn & Wye Smoked Salmon 15.50
Caperberries, Shallots
 Charred Octopus, Almond Taramasalata 16.50
Green Olives, Fig
 Escargots à la Bourguignonne 13.00
Half Dozen
 Grilled Asparagus Salad, Roast Peach 14.50/19.50
Rocket, Goat's Cheese

Main Courses

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

- Dover Sole Meunière 46.00
Capers, Parsley, Lemon
 Roast Cod, Seaweed Beurre Blanc 26.00
Peas, Lardo, Summer Truffle
 Roast Turbot, Artichoke Barigoule 30.50
Saffron Potatoes
 Poached Salmon Niçoise 24.50
Braised Lettuce, Tomato & Anchovy Fondue
 Prawns & Elderflower Salad 23.50
Avocado, Radicchio
 Miso-roasted Aubergine, Tabbouleh, Harissa 19.50
Coriander, Pistachio

- Confit de Canard 24.50
Pommes Sarladaises, Jus Parisienne
 Iberico Pork, Baby Leeks 27.50
Burnt Apple, Fresh Almonds
 Rack of Lamb, Hay-baked Celeriac 30.50
Asparagus, Giroles, Mint Jus
 Roast Beef Fillet, Jacob Ladder's Pastilla 34.50
Red Peppers, Sweetcorn Purée
 Seared Veal Loin, Smoked Tomato Aioli 29.50
Artichokes, Broad Beans, Preserved Lemon, Salsa Verde
 Lemon & Rocket Risotto 21.50
Mousserons, Ricotta

Virgin Cocktails

- Cool Breeze 7.50
Cranberry Juice, Apple Juice, Lime Juice, Soda Water
 Peach & Elderflower Iced Tea 8.00
Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower
 Virgin Mojito 8.00
Mint, Lime, Sugar Syrup, Soda
 Alexandra'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

Fruits de Mer

- Boulestin Seafood Platter
for two £30.00 per person with Lobster £45.00 per person
Oysters, Dressed Crab, Scallops, Prawns & Saffron Aioli
 Lobster Salad, Claw Beignet 35.00
Cantaloupe, Lamb's Lettuce, Lobster Mayonese
 Lobster Risotto 25.50
Samphire, Tomatoes

Tartare

- Tuna Tartare, Avocado Mousse 18.75/28.50
Compressed Watermelon, Black Sesame Tuile
 Islay Whiskey Steak Tartare 14.50/24.50
Confit Egg Yolk, Smoked Almonds, Parmesan
 Classic Steak Tartare 12.50/22.50
Large with Pommes Frites

Sides

Salads

- Little Gem Lettuce, Creamy Dressing 5.00
 Endive, Wholegrain Mustard Dressing 5.50
 Mixed Leaf Salad, Apple Vinaigrette 5.50

Potatoes

- Sautéed Potatoes, Scamorza, Truffle 6.00
 Pommes Frites 5.50
 'Pink Fir Apple' Potatoes, Sorrel Pesto, Samphire 5.50

Vegetables

- Buttered Spinach 5.50
 Green Beans, Red Onion Marmalade 5.50
 Sprouting Broccoli, Lime, Chilli, Ponzu 5.50