

# 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
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Collet Champagne, Tanqueray, St Germain, Lemongrass

Royal Boulestin	13.50
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Collet Champagne, Strawberry Puree, Smirnoff Black, Crème de Fraise

Classic Champagne Cocktail	13.50
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Collet Champagne, Cognac, Sugar with Angostura

Negroni	12.00
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Tanqueray, Cocchi Red, Campari

Old Fashioned	10.50
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Woodford Reserve, Sugar Cube, Angostura Bitters, Orange Zest

Whiskey Sour	10.50
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Bulleit Whiskey, Fresh Lemon Juice, Gomme Syrup,

Mai Tai	10.50
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Captain Morgan Blanco, Lime Juice, Cointreau, Orgeat Syrup,

Sazerac	10.50
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Bulleit Whiskey, Absinthe, Peychaud Bitters, Sugar,

Lychee & Rose Martini	9.50
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Tanqueray, Lychee Juice, Rose Syrup & Lychee Liqueur

Daiquiri	9.50
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Fresh Lime Juice, Captain Morgan Blanco & Sugar

Classic Martini	12.50
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Gin & Vodka (we recommend Grey Goose or Tanqueray 10), Dry, Dirty etc...

Cosmopolitan	10.50
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Smirnoff Black, Cointreau, Fresh Lime, Cranberry Juice

Manhattan	10.50
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Bulleit Whiskey, Antica Formula, Angostura Bitters

### Virgin Cocktails

Peach & Elderflower Iced Tea	8.00
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Peach Purée, Elderflower Cordial, Lemon Juice, Elderflower

Alexandreia's	8.50
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Mixed Berries, Passion Fruit, Pomegranate, Mint

Oliveira's	8.50
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Orange, Lime, Strawberry, Mint

Chuck Berry	8.50
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Mixed Berries, Pineapple, Lychee

Eggs Benedict	16.50
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White or Multigrain Muffin

Eggs Florentine	16.50
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With Spinach. White or Multigrain Muffin

Avocado Benedict	17.50
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With Avocado, Poached Eggs. White or Multigrain Muffin

Eggs Royale	17.50
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With Smoked Salmon. White or Multigrain Muffin

Scrambled Eggs with Smoked Salmon	17.50
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Full English Breakfast	17.50
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Avocado With Poached Eggs on Multigrain Toast,	14.50
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Espelette Red Pepper

### Breakfast Burrito

14.50
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Tortilla, Scrambled Eggs with Onions, Avocado  
Cream Cheese, Tomato & Red Pepper Salsa

### Huevos Rancheros

17.50
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Tortilla, Fried Eggs, Avocado,  
Re-fried Beans  
Tomato & Red Pepper Salsa

### Vegan Breakfast Burrito

14.50
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Tortilla, Tofu, Onions, Avocado  
Tomato & Red Pepper Salsa

## A la Carte

Available from 11:30AM

### Starters

Watercress & Turnip Soup	9.50
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Cime de Rapa, Swepe

Soupe de Poissons Provençale	13.50
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Rouille, Croutons & Gruyère

Œuf en Gelée	11.50
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Poached Egg in Aspic with Ham, Tomatoes & Tarragon

Quinoa Salad, Broad Beans, Pomegranate Seeds	14.50/19.50
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Courgettes, Avocado & Mint Dressing

Ceps, Squash, Truffles	16.50
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Baby Onions, Parmesan Potatoes, Smoked Egg yolk

Jambon Persillé, Picalilli Purée	12.50
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Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

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

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

Jerusalem Artichoke Salad, Pears, Bayonne Ham	14.50/19.50
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Mizuna, Endive, Hazelnut & Honey Dressing

Grilled Octopus, Soya Beans, Beetroot	16.50
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Octopus & Chicken Consomme, Wasabi, Chicken Crakling

## Main Courses

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

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

Roast Sea Bass, Artichokes Barigoule	32.50
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Saffron Potatoes

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

Assiette de Poussin	27.50
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Stuffed Ballotine Breast, Panko Crusted Thigh, Tagine Leg  
Aubergine and Saffron Purée, Courgette, Preserved Lemon

Duck Confit, Sauce Bigarade	24.50
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Kale, Pommes Salardaises

Roast Monkfish, Cuttlefish, Squid Ink Tapenade	M.P.
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Borlotti, Runner and Yellow Beans (£29.50 - £32.50)

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

Roast Rack of Lamb, Wigmore Panna Cotta	32.50
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Black Olives Soil, Artichokes, Pickled Radish, Romanesco

Miso-charred Fillet Steak & Herb Salad	29.50
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Cuillacoche, Jalapeño Dressing, Black Beans, Sweetcorn

Blackened Iberico Pluma, Paprika Puree, Nokedli	29.50
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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
Endive, Wholegrain Mustard Dressing	5.50

### 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

20% VAT included. A discretionary 13.5% Service Charge will be added to your Bill.

### Smoothies

Beetroot Blitz	6.50
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Beetroot, Granny Smith Apple, Blackberries, Banana, Apple Juice

Carrot Sunrise	6.50
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Carrot, Ginger, Banana, Orange Juice

Berry Blush	9.50
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Blackberry, Strawberry, Raspberry, Acai, Banana, Orange Juice

Ultimate Green Protein	9.50
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Broccoli, Spinach, Avocado, Orange Juice, Whey Protein, Tofu

Power Shake	8.00
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Tofu, Soy Milk, Banana, Whey Protein, Peanut Butter, Toasted Almonds

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

### Desserts

Strawberry Cheesecake Profiteroles Rolls	8.50
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Strawberry Compote, Balsamic Jelly

Milk Chocolate & Earl Grey Mousse	8.50
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Chocolate Soil, Blood Orange Cream, Meringue

Sauternes Custard	9.50
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With Agen Prunes in Armagnac

Crème Brûlée	8.50
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Lemon Tart, Kir Royale Sorbet	8.50
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Charred Meringue, Cassis Gel

Warm Cinnamon Doughnuts	8.50
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With Raspberry Jam

Ice Cream (Three scoops)	7.50
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Vanilla, Chocolate, Caramel

Sorbet (Three scoops)	7.50
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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