

BOULESTIN

For the Table

- Mixed Nuts with Rosemary 3.50
- Citrus Marinated Olives 3.50
- Balsamic Cipollini (Baby Onions) 3.00
- Piquillo Peppers with Feta 5.50
- Aubergines in Olive Oil 3.00
- Truffled Arancini 4.50

Champagne

Glass: 125ml

- Collet Brut Champagne 12.50
- Barons de Rothschild Brut Champagne 16.00
Owned by 3 branches of the Rothschild family who also own Ch. Clarke, Ch. Lafite-Rothschild & Ch. Mouton-Rothschild
- Collet Brut Champagne Rosé 16.00

Cocktails

- Aperol Spritzer 9.50
- 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
- Bellini 13.50
Collet Champagne, Creme de Peche, Peach Purée
- Negroni 12.00
Campari, Tanqueray, Sweet Vermouth
- 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,

Virgin Cocktails

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

Starters

- Jerusalem Artichoke Soup 9.50
Sage, Beurre Noisette, Truffle, Walnuts
- Soupe de Poissons Provençale 13.50
Rouille, Croutons & Gruyère
- Œuf en Gelée 11.50
Poached Egg in Aspic with Ham, Tomatoes & Tarragon
- Quinoa Salad, Root Vegetables, Apple 14.50/19.50
Caramelised Honey & Thyme Dressing
- Roast Squash & Goat's Cheese Salad 14.50/19.50
Rocket, Tardivo, Pumpkin Seeds, Grape-must Mustard Dressing
- Jambon Persillé, 12.50
Celeriac Remoulade, Cornichons
- Herring, Gravadlax, Smoked Mackerel & Horseradish 15.50
Pickled Cucumber, Beetroot & Dill, Mustard Dressing
- Tuna Tartare 18.75/28.50
Avocado Mousse, Compressed Watermelon, Black Sesame Tuile
- Ponzu Grilled Octopus, Rhubarb 16.50
Clementine Gel, Baby Beetroot, Watercress
- Roast Duck Breast, Asparagus, Smoked Duck 16.50
Slow Cooked Egg Yolk, Pickled Mushrooms, Powdered Ceps

Main Courses

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

- Dover Sole Meunière M.P.
(£42.50 - £44.50)
- Saffron Monkfish, Artichoke Barigoule £29.50
Celery, Carrots, Aioli
- Artichoke Risotto, Gorgonzola, Baby Leeks 21.50
With Wild Mushrooms
- Assiette de Poussin 27.50
Stuffed Ballotine Breast, Panko Crusted Leg, Coq au Vin Butternut Squash Purée, Baby Leeks, Charred Carrots
- Duck Confit, Pommes Aligot 23.50
Thyme, Mushrooms, Truffle & Shallot Sauce
- Pan-fried Turbot, Clam & Dill Whey Broth M.P.
Monk's Beard, Braised Radishes, Cucumber & Apple (£34.50 - £36.50)
- Roast Cod, Hazelnut & Parsley Crust 26.00
Jerusalem Artichoke Panna Cotta, Sweetcorn, Dashi Reduction
- Grilled Rump of Welsh Lamb, Dukkha 29.50
Bulgar Salad, Pomegranate, Dill, Smoked Aubergine
- Basque Sirloin Steak, Cauliflower Fondant 34.50
Tarragon Gremolata, Smoked Almonds
- Pan-fried Venison, Coffee Crusted, Roasted Brussel Sprouts 34.50
Doux des Cevennes Onion Soubise, Cimi di Rapa, Beetroot, Juniper Jus

Vegetables

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

Potatoes

- Pommes Lyonnaise 6.00
- Pommes Frites 5.50
- Horseradish & Buttermilk Mash 5.50

Salads

- Gem Lettuce, Creamy Dressing 5.00
- Endive, Mustard Vinaigrette 5.50

Desserts

- Chestnut & Apple Mille Feuille, Calvados Jelly 8.50
Salted Caramel
- Warm Cinnamon Doughnuts 8.50
With Strawberry Jam
- Crème Brûlée 8.50
- Sauternes Custard 9.50
With Agen Prunes in Armagnac
- Lemon Tart, Kir Royale Sorbet 8.50
Charred Meringue, Cassis Gel
- Milk Chocolate & Earl Grey Mousse 8.50
Dark Chocolate Shards, Blood Orange & Lemon Meringue
- Ice Cream 7.50
Vanilla, Chocolate, Caramel
- Sorbet 7.50
Passionfruit, Lemon, Raspberry

Cheese

- | | | | | |
|---|--|--|---|--|
| Blue Cheese | Cow's | Washed Rind | Goat's | Hard Cheese |
| Bleu de Laqueuille
<i>Auvergne, France</i> | Brillat-Savarin
<i>Burgundy, France</i> | * Pont L'Eveque
<i>Normandy, France</i> | * Dorstone
<i>Herefordshire, England</i> | * Barwhey's
<i>Ayrshire, Scotland</i> |
| | Two: 10.75 | Three: 15.75 | Four: 19.75 | Five: 24.50 |
| | | * Unpasteurised | | |

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.

Mon - Fri : 2.30pm - 6pm

These dishes are available in the afternoon in addition to the whole A la Carte menu

- Bacon & Egg, Brioche Roll 7.50
- Avocado & Espelette Red Peppers, Multigrain Toast 10.50
- Field Mushrooms, Multigrain Toast 7.50
- Roasted Plum Tomatoes, Multigrain Toast 7.50
Tomato & Red Pepper Salsa, Basil
- Eggs Benedict 14.50
Ham, Poached Eggs, Hollandaise
- Mexican Eggs: Huevos Rancheros 15.50
Tortilla, Avocado, Ré-fried Beans, Tomato & Red Pepper Salsa, Fried Eggs
- Croque-Monsieur 9.50
Ham, Gruyère, Bechamel
- Croque-Madame 10.50
Ham, Gruyère, Bechamel, Fried Egg
- Toasted Bagel, Cream Cheese, Smoked Salmon 11.50

Sweet Wines

		Glass (100ml)	Bottle
2011	Sauternes, La Fleur d'or, <i>France (37.5cl)</i>	10.85	39.50
2008	Tokaji Aszú, 5 Puttonyos, Dorgo, <i>Hungary (50cl)</i>	19.00	95.00
N.V.	Maury Solera 1928, Rouge, <i>France (50cl)</i>	12.50	45.00
1996	Chateau d'Yquem, Sauternes 1er Cru, <i>France</i>	39.50	
N.V.	Pedro Ximenes 'San Emilio', E. Lusstau <i>Spain(75cl)</i>	9.75	55.00

Port

Niepoort, Late Bottle Vintage	7.50	70.00
Ferreira, Tawny Port 10 Years	8.50	75.00

Cognac

- Hennessy Fine VSOP 9.00
- Chateau de Beaulon, Fine 12 yrs 12.50
- 1989 Ragnaud Sabourin 18.00

Armagnac

- Sigognac 10yrs 9.00
- 1979 Dartigalongue 18.50
- 1989 Laberdolive, 'Domaine de Jaurrey 22.00

Calvados

- Roger Groult 12 yrs 12.50

Eaux de Vie

- Poire Williams, G. Miclo 9.75
- Framboise, G. Miclo 9.75
- Mirabelle 9.75