

BOULESTIN

COCKTAILS

French 75 12
Champagne, Tanqueray, St. Germain, lemongrass

Rose bellini 12
Champagne, rose liqueur, strawberry purée

Green Martini 10
Hendricks gin, St. Germain, cucumber, lemon

Purple sky 10
Ketel One vodka, Cointreau, cranberry, lime & blueberries

CHAMPAGNE

Champagne de Venoge, Cordon Bleu, N.V. 12

ROSÉ

Château de Mirambeau Rosé, Bordeaux 8
2017

Whispering Angel, Sacha Lichine 12
2017

WHITE

Picpoul de Pinet, Languedoc 7
2016

Sauvignon Blanc, Sileni Estates, Marlborough 9
2016

Gavi di Gavi 'La Minaia', Nicola Bergaglio 10
2016

Chablis 'Le Classique', Pascal Bouchard 12
2016

RED

Côtes du Rhône, Chemin des Papes, Rhône 6
2015

Château Tour de Mirambeau Rouge, Bordeaux 7
2015

Bourgogne Pinot Noir, Albert Bichot, Burgundy 8
2016

Malbec 'Q', Valle de Uco, Zuccardi, Argentina 9
2015

STARTERS

Kentish watercress & parsley root soup (v) 7
Soy cured salmon, chilli, cucumber & yoghurt 12
Beetroot, whipped goat's cheese, kale salad (v) 10
Burrata, heirloom pumpkin & chilli granola (v) 12
Smoked eel goujons, alliums & radish 12

Charred octopus, Nduja & baby fennel 14
Cornish crab, melba, chilli & apple 15
Duck egg & crackling, chanterelles, nasturtiums 12
Roast carrot, tonnato, pistachio gremolata 8
Seared scallops, Jerusalem artichoke, apple & truffle 14

RAW

Yellowfin Tuna Ceviche
Pomelo, Kohlrabi
18/27

Classic steak tartare
13/20

Boulestin steak tartare
Islay whisky, confit egg yolk, smoked almonds
15/24

MAINS

Wild sea bass, pumpkin, sea beets & smoked lardo 26
Roast salmon, fregola, alliums & verbena 22
Dover sole meunière 46

Duck breast & scrumpet, blood orange, tarragon 26
Lamb cutlets, puntarelle, cocoa bean purée, rose harissa 26
Veal porterhouse, roast beetroot, Madeira Jus 36

Seared prawns, lime, chilli & ginger 26

GRILLS

Fillet 8oz 36
Served with béarnaise & watercress

Grilled lobster 23/45
half or whole

Rib-eye 10oz 32
Served with béarnaise & watercress

FARINA

Potato gnocchi & truffle (v) 18
Artichoke, sprout tops

Lobster pappardelle 26
Smoked tomato, samphire

SIDES

Green leaf salad (v) 5
Winter greens & chestnut (v) 5
Spinach, steamed or creamed (v) 5
Heritage carrots, cumin & thyme (v) 5

Fries (v) 5
Buttered new potatoes (v) 5
Truffled pommes purée (v) 6
Sprouting broccoli, steamed or with chilli (v) 5

SET MENU

2 courses 18
3 courses 21

Smoked mackerel toast
Pickled scallions & horseradish
Parsnip & chervil root soup, spiced granola (v)
Puntarelle Caesar salad, crispy bacon & capers

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Toulouse sausage, truffle pomme purée
Grilled aubergine, pistachio salsa verde (v)
Yogurt & pomegranate

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Scottish mussels & fregola risotto

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Autumn berry Eton mess
House ice creams & sorbets
Hot chocolate sauce

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Artisan cheese of the week
Chutney & charcoal wafers

DESSERTS

Lemon meringue, almond & verbena 8
Dark chocolate semifreddo, pistachio & raspberry 8
Blueberry & chestnut mille-feuille 8
Tarte Tatin, crème Normande
Please allow 15 minutes 8
Ice-cream / Sorbet
Add mixed berries 3
See your server for the available flavours 8
Selection of cheeses
from 14
Ask your server for our Cheese Menu