

BOULESTIN

WEEKEND BRUNCH

Available from 10AM - 5PM

Eggs Benedict 15 <i>Ham, poached eggs, hollandaise</i>	Cotswold Legbar eggs, any style, on toast 8
Eggs Royale 17 <i>Smoked salmon, poached eggs, hollandaise</i>	Avocado, coriander & poached eggs on sourdough toast 12
Smoked salmon & scrambled eggs 15	Quinoa, avocado, poached egg & pomegranate salad 14
Cotswold Legbar omelette 9	Bacon or sausage roll 7 <i>with fried egg</i> 9
<i>Add herbs, ham, mushroom, tomato, spinach, cheese (1ea)</i>	Smoked salmon & cream cheese bagel 14

SIDES

Crispy or back bacon 4	Smoked salmon 5	Grilled tomato 4
Cumberland sausages 4	Baked beans 2	Spinach 4
Black pudding 4	Avocado <i>half</i> 5	Field mushrooms 4
Pancakes, Maple syrup 8	Porridge with honey 5	
American-style blueberry pancakes 8	Wheat-free granola (n) 5	
Brioche French toast, berries, Maple syrup 8	Natural Greek yoghurt & honey 6	

ADDITIONS

Mixed berries 4 Blueberries 4 Chopped nuts 2 Apricot compote 2 Caramelised banana 2 Raisins 2

STARTERS

Burrata, heritage tomato & fresh oregano (v) 12	Charred octopus, Nduja & baby fennel 14
French onion soup, Gruyère, brioche (v) 8	Six escargots, herb & garlic butter 12
Cornish crab toast, chilli, cucumber & apple 15	Scallop ceviche, pink grapefruit & radish 14
Severn & Wye smoked salmon, Amalfi lemon 9	Watermelon, mint & barrel aged feta (v) 9
Six/twelve Pyefleet pure oysters 18/35	

MAIN COURSES

Wild sea bass, artichoke, basil & coriander 26	Grilled lobster, half or whole 23/45
Seared scallops, chicory, pea purée, pancetta 28	Duck confit, cèpes, red cabbage 20
Battered cod, tartare sauce, fries 18	Veal Schnitzel / Holstein 21/23
Dover sole - meunière 46	Rack of lamb, hay-baked celeriac 28

STEAKS

Fillet 8oz 36 <i>Served with béarnaise & watercress</i>	Chateaubriand (for two) 68 <i>Served with béarnaise, fries & green salad</i>	Rib-eye 10oz 32 <i>Served with béarnaise & watercress</i>
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Please be aware that some of our dishes contain nuts (n). If you suffer from a food allergy or intolerance, please let a member of our service team know upon placing your order.
A discretionary 13.5% service charge will be added to your bill. Cover charge £2 pp. All prices include VAT.

SMOOTHIES

Beetroot 7 <i>Beetroot, apple, blackberries, banana</i>
Green 7 <i>Broccoli, spinach, avocado, apple juice</i>
Carrot 7 <i>Carrot, ginger, banana, orange juice</i>
Berries 8 <i>Blackberry, strawberry, raspberry, açai, banana</i>

FRESHLY SQUEEZED JUICES

Orange 5
Pink grapefruit 6

JUICES

Pineapple 4
Cranberry 4
Apple 4
Tomato 4

AFTERNOON TEA

Mon - Fri 3.30pm to 5.30pm

Sat - Sun 2.30pm to 5.00pm

BOULESTIN TEA

Assorted finger sandwiches, fruit scones, pastries
Choice of Boulestin's loose leaf teas
24pp

CREAM TEA

Fruit scones, clotted cream & strawberry jam
Choice of Boulestin's loose leaf teas
12pp

Full Wine & Cocktail Lists available

MENU PRIX FIXE

2 Courses 19.5

Heritage carrot & buttermilk soup, chilli granola (v)(n)
Courgette & orange salad, feta & pomegranate (v)
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Chicken spatchcock, charred broccoli & lemon salsa
Confit salmon, sea vegetables

TARTARE

Tuna tartare, avocado & watermelon 18/27
Classic steak tartare 13/20
Boulestin steak tartare (n) 15/24
Islay whiskey, confit egg yolk, smoked almonds

PASTA & RISOTTO

Wild mushroom risotto (v)(n) 18
Sage, cobnuts

Lobster Linguini 26
Smoked Tomato, Samphire

SIDES

Sprouting broccoli, steamed or with chilli (v) 5
Spinach, steamed or creamed (v) 5
Winter greens & chestnut (v) 5
Green leaf salad (v) 5
Pommes Lyonnaise (v) 5
Minted new potatoes (v) 5
Fries (v) 5
Heritage tomato & white balsamic (v) 5