

BOULESTIN

FESTIVE COCKTAILS

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

Sweet Christmas 11
Amaretto, Frangelico, egg white, lemon & sugar syrup

Rose bellini 12
Champagne, rose liqueur, strawberry purée

Lychee Martini 12
Ketel One vodka, lychee liqueur & juice

CHAMPAGNE

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

ROSÉ

Whispering Angel, Sacha Lichine 12
2017

WHITE

Picpoul de Pinet, Languedoc 7
2016
Sauvignon Blanc, Sileni Estates, Marlborough 9
2016
Chablis 'Le Classique', Pascal Bouchard 12
2016

RED

Côtes du Rhône, Chemin des Papes, Rhône 6
2015
Bourgogne Pinot Noir, Albert Bichot, Burgundy 8
2016
Malbec 'Q', Valle de Uco, Zuccardi, Argentina 9
2015

STARTERS

Puntarelle Caesar salad, crispy bacon & capers	8	Smoked salmon, pine yoghurt & pumpernickel	12
Jerusalem artichoke, trompette & truffle soup (v)	8	Seared scallops, cauliflower, apple & truffle	14
Yellowfin tuna ceviche, pomelo & kohlrabi	18	Charred octopus, Nduja & baby fennel	14
Bixham crab toast, chilli & cucumber	15	Crumbed foie gras, ginger spice & plum	14
Burrata, heirloom pumpkin & chilli granola (v)	12	Goat's cheese, beetroot & clementine salad (v)	10
Duck egg & crackling, chanterelles, nasturtiums	12	Hennessy XO steak tartare, confit egg yolk & potato	16

MAINS

Wild sea bass, pumpkin, broccoli rabe & lardo	26	Duck breast & scrumpet, blood orange, carrot	26
Salmon teriyaki, black rice & edamame salsa	22	Thyme crusted lamb rack, leeks & morels	26
Roast turbot, curried mussels & sea vegetables	28	Venison Wellington, celeriac, blackberry & hibiscus	30

GRILLS

Fillet 8oz
Béarnaise & watercress
36

Grilled lobster
Half or whole, garlic & parsley butter
23/45

Dover sole
Sauce ravigote
46

PASTA

Lobster
Linguini, smoked tomato & samphire
26

Barolo & ox cheek ragù
Pappardelle & Parmesan
24

Truffle (v)
Gnocchi, artichoke, sprouts & cauliflower
18

SIDES

Savoy cabbage, bacon & chestnut 5
Spinach, steamed or creamed (v) 5
Sprouting broccoli & chilli (v) 5

Mulled heritage carrots (v) 5
Green leaf salad (v) 5

Truffled pommes purée (v) 6
Gratin dauphinois (v) 7
Fries (v) 5

DESSERT

Baked espresso Alaska 8
Tarte Tatin & Calvados cream 8
Please allow 15 minutes

Chocolate semifreddo & pistacho 8
Selection of cheeses from 14

Blackberry & chestnut mille-feuille 8
Ice-cream / Sorbet 8
Add mixed berries 3

CHRISTMAS PARTIES

Why not celebrate your Christmas parties with us in our private dining room; from drinks receptions and elegant sit down dinners for up to 40 guests, to cocktail and canapé events for up to 70 guests.

We also welcome small & large group bookings in the restaurant, with both seasonal & festive menus available.

SET MENU

2 courses 22
3 courses 27

Potted smoked mackerel & sourdough toast
Gammon & foie gras terrine, mulled pear chutney
Jerusalem artichoke & spiced granola

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Grilled turkey paillard, sprouts, bacon & truffle mash
Salmon en croûte, braised kale & Champagne sauce
Merlot risotto, roast chestnuts & crispy sage (v)

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Warm cinnamon doughnuts, cranberry jam
Chocolate yule log (v)
Colston Bassett Stilton

*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.*