

BREAKFAST
SATURDAY & SUNDAY
FROM 9AM TO 11.30AM

BOULEVARD
Brasserie

AFTERNOON TEA
EVERYDAY
FROM 12PM TO 4PM

Apéritifs

Bellini

Prosecco, fresh peach puree
& creme de peche 7.95

Kir Royale

Champagne & creme de cassis 9.95

St Germain Royale

Champagne & elderflower liqueur 9.95

French Revolution

Champagne with Stoli raspberi
vodka & Chambord liqueur 9.95

French 75

Champagne, Tanqueray gin, fresh
lemon juice & caster sugar 9.95

Classic Champagne Cocktail

Champagne, Courvoisier cognac,
brown sugar & angostura bitters 9.95

Aperol Spritz

Prosecco, Aperol & soda water 8.95

Green olives from Provence 2.95

Freshly baked baguette, butter
and black olive tapenade 2.75

STARTERS

FRENCH ONION SOUP	gruyere cheese	6.95
MEDITERRANEAN FISH SOUP	rouille, croutons and gruyere	6.95
CHICKEN LIVER PARFAIT	red onion marmalade and toast	8.50
BAKED BRIE IN FILO	a wedge of brie in filo pastry with cranberry chutney	7.95
GRILLED GOATS CHEESE	roasted red pepper, rocket, balsamic dressing and pine nuts	8.50
CITRUS MARINATED SALMON	celeriac remoulade and dill oil	8.50

SALADS & VEGETARIAN

BABY SPINACH SALAD	barrel aged feta, cherry tomato, red onion and kalamata olives	Starter 8.95 / Main 14.95
RED & GOLDEN BEETROOT SALAD	roquefort cheese, hazelnuts, rocket and balsamic dressing	Starter 8.95 / Main 14.95
SWEET POTATO, BEETROOT & SPINACH CASSEROLE	pine nuts and brown rice	14.95
WILD MUSHROOM RISOTTO	truffle oil and creme fraiche	14.95
POTATO GNOCCHI	butternut squash, baby onions, goats cheese, baby spinach, sage and pine nuts	13.95
ISRAELI COUSCOUS	grilled goats cheese, Mediterranean vegetables and tomato sauce	14.95
PESTO LINGUINE	basil, Reggio cheese and hazelnut pesto	13.95
ADD CHICKEN... 3.50		

BOULEVARD CLASSICS

MOULES MARINIÈRES & FRITES	mussels cooked in white wine, garlic, parsley & cream	14.95
BOEUF BOURGUIGNON & MASH	braised beef stew in red wine, lardons & mushrooms	16.95
TOULOUSE CASSOULET	rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit & bacon lardons	16.95
COQ AU VIN	chicken cooked in red wine with bacon lardons, shallots, button mushroom and brown rice	15.95
BOUILLABAISSE	of hake, gurnard, salmon, sea bass, tuna and tiger prawns	18.95

FISH

BEER BATTERED COD & CHIPS	served with tartare sauce	15.95
GRILLED SEA BASS FILLET	french beans, cherry tomatoes, black olives & basil pesto	17.95
SEAFOOD LINGUINE	king prawns, mussels, clams, cherry tomatoes, chilli & spinach	16.95
PAN-FRIED FILLET OF HAKE	roasted fennel, tomato and chili	17.95

MEAT

BREADED CHICKEN MILANESE, TRUFFLE MAYO AND FRIED EGG	served with a rocket, artichokes, preserved lemon & reggio cheese salad	15.95
GRILLED RUMP OF LAMB	spiced couscous, dried apricots, feta, cherry tomatoes, toasted almond and harissa	18.95
LEG OF DUCK CONFIT	Puy lentil casserole, baby onions, button mushrooms and bacon lardons	16.95

STEAKS

CLASSIC STEAK FRITES	8oz sirloin steak & fries	23.95
8oz FILLET STEAK	sautéed new potatoes and roasted vegetables	26.95
CHATEAUBRIAND (FOR TWO SHARING)	17.5oz prime fillet, dauphinoise potatoes, green beans and your choice of two sauces	49.95
Add 4 prawns 7.50		
SAUCES: Garlic Butter 1.75 • Peppercorn 2.00 • Roquefort Cream 2.00 • Bearnaise 2.00		

LIGHT LUNCHES (Available until 5pm)

CROQUE MONSIEUR	classic ham & cheese grilled sandwich with fries (Add fried egg 1.50)	11.95
HAM & CHEESE OMELETTE	mixed salad	11.95
BOULEVARD OPEN CHICKEN CLUB SANDWICH	chicken, bacon, avocado, egg, tomato & hollandaise. Served with fries	13.95
MINUTE STEAK	served pink with french fries	14.95
SIRLOIN STEAK BAGUETTE	french dip, caramelised onions, baby watercress & horseradish mayo, served with fries	12.95
BOULEVARD BURGER	bacon & cheese and fries (Add fried egg 1.50)	13.95

Service Charge: An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions. Please notify a member of staff if you have an allergy or ask for further allergen information.

SIDES All at £3.95

FRENCH FRIES
STEAMED NEW POTATOES
SAUTEED NEW POTATOES
MASH POTATOES
DAUPHINOISE POTATOES
ROASTED VEGETABLES
GREEN BEANS
PETITS POIS A LA FRANCAISE
BUTTERED CARROTS
BABY GEM GREEN SALAD
MIXED SALAD
ROCKET, ROASTED PEPPER
& REGGIO SALAD
balsamic dressing

Our hard cheese from Reggio in Italy is made in the same style as Parmesan, except it is 100% vegetarian.

LUNCH & THEATRE MENU

Starter & Main £15.95
with Dessert £18.95

12pm-6.30pm / 10pm-close

SOUP OF THE DAY
CITRUS MARINATED SALMON
celeriac remoulade and dill oil
CHICKEN LIVER PARFAIT
red onion marmalade and toast
(£2 supplement)
BABY SPINACH SALAD
barrel aged feta, cherry tomato, red onion & kalamata olives
GRILLED PORK CHOP
Puy lentil casserole
baby onions, button mushrooms and bacon lardons
MINUTE STEAK (£2 supplement)
served pink with fries and bearnaise
WILD MUSHROOM PENNE
Reggio cheese cream sauce
FILLET OF TROUT
garlic crushed new potatoes and hollandaise sauce
ISRAELI COUSCOUS
grilled goats cheese, Mediterranean vegetables and tomato sauce

VALRHONA CHOCOLATE TART
chantilly cream
CREME BRULEE
ICE CREAMS AND SORBETS
ROQUEFORT CHEESE
biscuits and apple chutney
(£2 supplement)