

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
- 2006 Dom Perignon Blanc Champagne 29.50
With Free Volzhenka Caviar, Siberian Sturgeon, Blinis 10g per glass

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 12.50
Rouille, Croutons & Gruyère
- Œuf en Gelée 10.50
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 13.50/18.50
Rocket, Tardivo, Pumpkin Seeds, Grape-must Mustard Dressing
- Jambon Persillé 11.85
With Celeriac Remoulade
- Herring, Gravavlax, 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
- Seared Foie Gras, Smoked Pear 18.50
Liquorice Emulsion

Main Courses

- Roast Cod, Hazelnut & Parsley Crust 25.00
Jerusalem Artichoke Panna Cotta, Sweetcorn, Dashi Reduction
- Pan-fried Turbot, Cauliflower & White Chocolate Purée M.P.
Charred Onions, Purple Cauliflower, Girolles, Sauce Bordelaise (£29.50 - £32.50)
- Roast Sea Bass, Artichoke Barigoule, Saffron Potatoes M.P.
Fennel, Carrot, Celery (£32.50 - £34.50)
- Assiette de Poussin 26.50
Butternut Squash Purée, Baby Leeks, Charred Carrots
- Iberico Ravioli di Castagna, Truffles 24.50
Trombette dei Morti, Sage, Parmesan
- Artichoke Risotto, Gorgonzola, Baby Leeks 19.50
With Wild Mushrooms
- Mushroom & Butternut Squash Tortellini 18.50
With Pecorino
- Fillet of Galician Beef, Bone Marrow Persillade 36.00
Escargots, Cavolo Nero, Madeira Jus
- Duck Confit, Pommes Aligot 21.50
Thyme, Mushroom, Truffle & Shallot Sauce
- Grilled Rump of Welsh Lamb, Dukkha 27.50
Bulgar Salad, Pomegranate, Dill, Smoked Aubergine

Our Fish is wild and ethically sourced. One of the above Market Price (M.P.) fish is served daily, subject to availability.

Vegetables

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

Salads

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

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
Burnt 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**
Bleu de Laqueuille
Auvergne, France
 - Cow's**
Brillat-Savarin
Burgundy, France
 - Washed Rind**
* Pont L'Eveque
Normandy, France
 - Goat's**
* Dorstone
Herefordshire, England
 - Hard Cheese**
* Barwhey's
Ayrshire, Scotland
- Two: 9.75 Three: 13.80 Four: 16.50 Five: 19.50
* 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 8.50
- 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, Re-fried Beans, Tomato & Red Pepper Salsa, Fried Eggs

- Croque-Monsieur 8.50
Ham, Gruyère, Bechamel

- Croque-Madame 9.50
Ham, Gruyère, Bechamel, Fried Egg

- Toasted Bagel, Cream Cheese, Smoked Salmon 11.50

Sweet Wines

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