

BOULESTIN

Saturday Brunch

Champagne

Collet Brut Champagne	12.50
Collet Rosé Brut Champagne	16.00
Barons de Rothschild Champagne	16.00
Owned by 3 branches of the Rothschild family who also own Ch. Clarke, Ch. Lafite-Rothschild & Ch. Mouton-Rothschild.	
2006 Dom Perignon Blanc Champagne	29.50
With Free Volzhenka Caviar, Siberian Sturgeon, Blinis 10g per glass	

Cocktails

Bloody Mary	8.50
Bellini	9.50
Prosecco, Crème de Peche, Peach Purée	
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	
Negroni	12.00
Tanqueray, Cocchi Red, Campari	
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,	
Lychee & Rose Martini	9.50
Tanqueray, Lychee Juice, Rose Syrup & Lychee Liqueur	
Daiquiri	9.50
Fresh Lime Juice, Captain Morgan Blanco & Sugar	
Classic Martini	12.50
Gin & Vodka (we recommend Grey Goose or Tanqueray 10), Dry, Dirty etc...	
Cosmopolitan	10.50
Smirnoff Black, Cointreau, Fresh Lime, Cranberry Juice	
Manhattan	10.50

Virgin Cocktails

Cool Breeze	6.00
Cranberry Juice, Apple Juice, Lime Juice, Soda Water	
St Kitts	6.00
Pineapple Juice, Lime Juice, Pomegranate Syrup, Ginger Ale	
The Canadian	6.00
Apple Juice, Lemon Juice, Maple Syrup	

Eggs Benedict	14.50
White or Multigrain Muffin	
Eggs Florentine	14.50
With Spinach. White or Multigrain Muffin	
Avocado Benedict	15.00
With Avocado, Poached Eggs. White or Multigrain Muffin	
Eggs Royale	15.50
With Smoked Salmon. White or Multigrain Muffin	
Scrambled Eggs with Smoked Salmon	15.50
Full English Breakfast	16.50
Avocado With Poached Eggs on Multigrain Toast,	13.50
Espelette Red Pepper	

Breakfast Burrito

12.50

Tortilla, Scrambled Eggs with Onions, Avocado Cream Cheese, Tomato & Red Pepper Salsa

Huevos Rancheros

15.50

Tortilla, Fried Eggs, Avocado, Re-fried Beans
Tomato & Red Pepper Salsa

Vegan Breakfast Burrito

12.50

Tortilla, Tofu, Onions, Avocado
Tomato & Red Pepper Salsa

A la Carte Starters

Pan-fried Diver-caught Scallops, Beetroot Pickled Quail Eggs, 17.50
Roast Baby Beets, Apple Purée, Pancetta, Calvados Jus

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, Gravdax, 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, Clementine Gel, Dashi Reduction	
Pan-fried Turbot, Cauliflower & White Chocolate Purée	M.P.
Charred Onions, Purple Cauliflower, Girolles, Sauce Bordelaise (£29.50 - £32.50)	
Our Fish is wild and ethically sourced. One of the above Market Price (M.P.) fish is served daily, subject to availability.	
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	
Dover Sole Meunière	M.P.
On or off the bone (£38.50 - £42.50)	
Roast Sea Bass & Squid, Artichokes, Fennel Purée,	M.P.
Squid Ink Tapenade, Gremolata (£32.50 - £34.50)	
Grilled Rump of Welsh Lamb, Dukkha,	27.50
Bulgur Salad, Pomegranate, Dill, Smoked Aubergine	

Vegetables

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

Salads

Little Gem Lettuce, Creamy Dressing	5.00
Heritage Tomato Salad, Basil	6.00

Potatoes

Pommes Lyonnaise	5.50
Pommes Frites	5.00
Horseradish & Buttermilk Mash	5.00

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.

Smoothies

Beetroot Blitz	6.50
Beetroot, Granny Smith Apple, Blackberries, Banana, Apple Juice	
Carrot Sunrise	6.50
Carrot, Ginger, Banana, Orange Juice	
Berry Blush	9.50
Blackberry, Strawberry, Raspberry, Acai, Banana, Orange Juice	
Ultimate Green Protein	9.50
Broccoli, Spinach, Avocado, Orange Juice, Whey Protein, Tofu	
Power Shake	8.00
Tofu, Soy Milk, Banana, Whey Protein, Peanut Butter, Toasted Almonds	
Green Vegan	7.50
Broccoli, Spinach, Avocado, Orange, Banana	

Desserts

Chestnut & Apple Mille Feuille, Calvados Jelly	8.50
Salt Caramel	
Milk Chocolate & Earl Grey Mousse	8.50
Dark Chocolate Shards, Blood Orange & Lemon Meringue	
Sauternes Custard	9.50
With Agen Prunes in Armagnac	
Crème Brûlée	8.50
Pear & Blueberry Frangipane Tart	8.50
Burned Honey Cream	
Warm Cinnamon Doughnuts	8.50
With Lemon Curd	
Ice Cream (Three scoops)	7.50
Vanilla, Chocolate, Caramel Hot Chocolate Sauce 1.50	
Sorbet (Three scoops)	7.50
Raspberry, Passion Fruit, Lemon	

Cheese

Cow, Ewe, Goat's

La Tur, Piemont, Italy

Hard Cheese

Barwey's, Ayrshire, Scotland *

Washed Rind

Pont L'Eveque, Normandy, France *

Goat's

Dorstone, Herefordshire, England *

Blue Cheese

Bleu de Laqueuille, Auvergne, France

Selection of Cheese

Two: 9.75 Three: 13.80 Four: 16.50 Five: 19.50

* Unpasteurised