BOULEVARD
Brasserie

APEROL SPRITZ 12.5
Prosecco, Aperol & soda water

GIN GARDEN 13.95
St~Germain elderflower liqueur, Beefeater gin, Double Dutch Indian tonic water

ST~GERMAIN ROYALE 13.95
Champagne Ch De l'Auche Brut NV & St~Germain elderflower liqueur

CHAMPAGNE MOJITO 13.95
Champagne Ch De l'Auche Brut NV, Diplomatico Exclusivo Reserva rum, fresh mint, lime, sugar

ENTRÉES

FRENCH ONION SOUP 9.45
Gruyere cheese & croutons v

GRILLED KING PRAWNS 11.95
garlic and parsley butter, grilled sourdough

TOMATO & AVOCADO TARTARE 9.25
red onion, capers & sourdough melba toast pb

CHICKEN LIVER PARFAIT 9.95
apple chutney, spiced port reduction, toasted brioche

TRUFFLE TAGLIATELLE 11.95
mushroom & truffle velouté, shaved truffle v

BAKED BRIE IN FILO 9.95
mixed salad & cranberry jelly v

SCALLOPS 16.95
grilled cauliflower, cauliflower puree, watercress

STEAK TARTARE 12.95
cornichons, shallots, parsley, Tabasco mustard dressing, St. Ewe egg yolk, grilled sourdough

SUNDAY ROAST
AVAILABLE ON SUNDAYS FROM 12PM

ROAST DRY AGED SIRLOIN OF BEEF
Yorkshire pudding, roast potatoes, honey glazed carrots, parsnips, broccoli, and gravy | 24.95

HOME-BAKED SOURDOUGH BAGUETTE 4.95
butter & black olive tapenade

GREEN OLIVES 3.95
from Provence

CHARCUTERIE BOARD 21.95
Italian & Spanish cured meats, apple chutney, wholegrain mustard, cornichons, Kalamata olives, toasted sourdough

FRENCH CLASSICS

MOULES MARINIÈRES 19.95
mussels cooked in white wine, garlic, parsley & cream. Served with French fries

BOEUF BOURGUIGNON 23.95
braised beef in red wine, bacon lardons & mushrooms. Served with pomme purée

CASSOULET AU CONFIT DE CANARD 24.95
confit duck and slow-cooked cannellini bean stew with Toulouse sausage and bacon lardons

BOUILLABAISSE 23.45
hake, haddock, salmon, sea bass & tiger prawns. Served with new potatoes, fennel & croutons

MAINS

GRILLED SEA BASS FILLET 20.95
French beans, cherry tomatoes, black olives & basil pesto

GRILLED LAMB CHOPS 26.95
dauphinoise potatoes, confit tomatoes, rosemary jus

CHICKEN PAILLARD 18.95
caper beurre noisette, wild rocket and artichoke salad

FRENCH ONION BURGER 19.95
caramelised onion, crispy onion, wild rocket, Raclette de Savoie cheese, peppercorn sauce. Served with homemade straw fries

SALMON & HADDOCK FISHCAKE 19.95
buttered leeks, vermouth and dill velouté. Add St. Ewe poached egg 2.00

CHICKEN CORDON BLEU 21.95
chicken breast filled with ham and Raclette de Savoie cheese, served with Boulangère potatoes and a creamy cheese sauce

FISH PARMENTIER 22.95
cod, salmon and prawns in a creamy béchamel sauce, topped with buttery mashed potato

SEAFOOD LINGUINE 19.95
king prawns, mussels, clams, cherry tomatoes, chilli & spinach

WILD MUSHROOM RISOTTO v 17.95
truffle oil (vegan alternative available on request)

FILLET OF SALMON 22.95
king prawn, cauliflower puree, grilled corn, chickpeas, dill oil

BEER BATTERED FISH & CHIPS 20.95
tartare sauce

MUSHROOM BOURGUIGNON 17.95
braised mushrooms, carrot and fresh herbs in red wine, served with brown rice pb

SALADS

BOULEVARD SALAD v 16.95
mixed leaves, cherry tomato, quinoa, charred cauliflower, sweet potato, cranberries, pomegranates, burnt honey dressing
Add Grilled Chicken 5 | Add Grilled Prawns 5.95

CAESAR SALAD 18.95
romaine lettuce, fresh anchovies, croutons, shaved Reggio cheese & Caesar dressing
Add Grilled Chicken 5 | Add Grilled Prawns 5.95

SALADE DE CHÈVRE 17.95
warm goat's cheese with mixed leaves, tomato, shallots, bacon lardons, walnuts, toasted pine nuts and mustard balsamic dressing

STEAKS

CLASSIC STEAK FRITES 29.95
Macken Brothers' 28 day dry aged 8oz sirloin steak & French fries

FILLET STEAK 37.95
8oz dry aged Angus fillet, wild mushroom, roast vine tomato and dauphinoise potatoes

CHATEAUBRIAND 39.95
PER PERSON (for two sharing)
Macken Brothers' 22oz dry aged chateaubriand, dauphinoise potatoes & green beans
Add prawns 7.50

SAUCES 2.95
Garlic Butter | Peppercorn
Roquefort Cream | Bearnaise

PRIX FIXE MENU
STARTER & MAIN COURSE £22.95 | ADD DESSERT £4.95 AVAILABLE EVERY DAY 12PM – 6.30PM

STARTERS
Truffle Roast Parsnip Soup
rosemary oil, sourdough croutons pb

Baked Brie in Filo
pastry with cranberry chutney. Served with mixed salad v

Grilled King Prawns
garlic and parsley butter, grilled sourdough
£2.50 Supplement

Chicken Liver Parfait
apple chutney, spiced port reduction, toasted brioche

MAINS
Boeuf Bourguignon
braised beef in red wine, bacon lardons & mushrooms. Served with pomme purée £3 Supplement

Wild Mushroom Risotto truffle oil v
(vegan alternative available)

Grilled Sea Bass Fillet
French beans, cherry tomatoes, black olives & basil pesto

Chicken Paillard
caper beurre noisette, wild rocket and artichoke salad

DESSERTS
Crème Brulee

Sticky Toffee Pudding
vanilla ice cream

Baked Vanilla Cheesecake
raspberry compote

Selection of Sorbets pb & Ice Creams

SIDES

FRENCH FRIES 4.95

BABY GEM, CUCUMBER & AVOCADO SALAD pb 4.95

TENDERSTEM BROCCOLI pb 5.95

DAUPHINOISE POTATOES v 5.95

GREEN BEANS shallot butter v 5.45

HONEY GLAZED CARROTS v 5.45

SAUTEED NEW POTATOES v 4.95

PETITS POIS A LA FRANCAISE v 5.45

v INDICATES VEGETARIAN OPTIONS
pb INDICATES PLANT-BASED (VEGAN) OPTIONS

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 & 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 note our kitchens use a variety of ingredients containing allergens including nuts and dairy. Whilst every care is taken there may be cross contamination. Please ask your server for more information and notify them if you have a food allergy.

BOULEVARD
Brasserie

ALCOHOL FREE WINES

	175ML	500ML	750ML
PIERRE CHAVIN ZERO SAUVIGNON BLANC France	7.15	20.95	30.95
PIERRE CHAVIN ZERO CABERNET MERLOT France	7.15	20.95	30.95

WHITE WINE

	175ML	500ML	750ML
MAISON DE VIGNERON SEC Colombard / Ugni Blanc VdP Côtes de Gascogne (France '23)	7.95	19.45	26.95
UVA NON GRATA GROS MANSENG (France '24)	8.25	20.95	29.95
PINOT GRIGIO, ANCORA IGT Provincia Di Pavia, (Italy '24)	8.45	21.95	31.95
SAUVIGNON ROLLE, PASQUIERES Languedoc, (France '24)	8.95	22.45	32.95
CHARDONNAY, LES VOLETS Haute Vallée de l'Aude, (France '24)	9.45	23.95	34.95
VIOGNIER, LA PETITE PARCELLE Domaine Mas Bahourat (France 24)			36.95
PICPOUL DE PINET Cave de l'Ormarine Carte Noire (France '24)	9.95	25.95	40.95
SAUVIGNON BLANC, AQUAMARINE Marlborough (New Zealand '23)	10.95	36.95	43.95
RIESLING, CAVE DE TURCKHEIM Alsace (France '22)			46.95
GAVI ALASIA Piemonte (Italy '24)			50.95
MACON - VILLAGES AOP RESERVE PERSONELLE Burgundy (France '23)			56.95
CHABLIS, DOMAINE DE LA MOTTE Burgundy (France '24)			60.95
SANCERRE, DOMAINE MICHEL GIRARD Loire Valley (France '24)			70.95
POUILLY FUMÉ, DOMAINE BOUCHÉ-CHATELLIER Loire valley, (France '23)			80.95
MEURSAULT VALLET FRÉRES Burgundy, (France '22)			119.95

ROSÉ WINE

	175ML	500ML	750ML
PINOT GRIGIO ROSÉ (IGT Provincia di Pavia, Italy '22)	8.25	21.95	31.95
MARIN GRIS DE GRIS Camargue, (France '22)	9.25	22.95	34.95
COTES DE PROVENCE Edalise, (France '22)	11.25	32.95	50.95
WHISPERING ANGEL Cote de Provence, (France '22)			70.95

RED WINE

	175ML	500ML	750ML
MAISON DE VIGNERON ROUGE Grenache, Syrah, Merlot (VdP de Vaucluse, France '24)	7.95	19.95	26.95
CAVE DE L'ORMARINE VILLEMARIN Syrah, Carignan, Grenache (France '24)	8.25	20.95	29.95
MERLOT BELLEFONTAINE Languedoc, (France '24)	8.45	21.95	31.95
PINOT NOIR, LE FOU Languedoc, (France '24)	8.95	23.95	33.95
CABERNET SAUVIGNON, ORDINAL (Cotes de Thau, '23)	9.25	24.95	34.95
SYRAH, CIEL DE NUIT Coteaux des Baronnies, Rhone (France '23)			35.95
CAHORS MALBEC Chateau Pineraie (France '21)	10.25	30.95	44.95
BEAUJOLAIS VILLAGES LE PIVOINES Beaujolais, (France '23)			50.95
FLEURIE MADONE REINE L'arenite (France '23)			53.95
COTES DU RHONE LA COTE SAUVAGE CARIANNE Rhone (France '22)			56.95
BARBERA D'ASTI SUPERIORE Il Casionone (Italy '21)			60.95
SAINT-ÉMILION Caprice, Chateau Milon (France '23)			70.95
CHATEAUNEUF DU PAPE Domaine Chante Cigale (France '22)			90.95
CHATEAU CASTELBRUCK 'Cuvée Bruyéres', Margaux Bordeaux (France '20)			99.95
GEVEREY - CHAMBERTIN Valett (France '18)			119.95

CHAMPAGNE & SPARKLING WINE

	125ML	750ML
ALCOHOL FREE SPARKLING		
PIERRE CHAVIN ZERO BLANC DE BLANC France		BTL 37.95
PROSECCO DOLCI TERRE Fresh and gently fruity fizz with a clean, refreshing finish	9.45	39.95
CHAMPAGNE CH DE L'AUCHE BRUT NV Wonderful citrus and yeasty flavours with a beautiful creamy texture	13	68
CHAMPAGNE GREMILLET ROSE BRUT Deliciously fruity with strawberry & vanilla flavours	13.95	70
HENNERS BRUT NV Balanced acidity and a long finish make this a very classy English sparkling wine		75
LAURENT-PERRIER CUVEE BRUT NV A melting pot of aromas and flavours		75
LAURENT-PERRIER ROSE NV Ripe red berry flavours, creamy, textured soft finish		110
DOM PERIGNON BRUT *VINTAGE '12* Honey & almond with flavours of dried apricot and brioche		295

BEERS & CIDERS

PERONI NASTRO AZZURRO 330ml, 5% abv	6.15
MEANTIME LONDON LAGER 330ml, 4.5% abv	6.15
MEANTIME PRIME ALE 330ml, 4.3% abv	6.15
LUCKY SAINT UNFILTERED LAGER 330ml, 0.5% abv	5.95
PERONI 0.0 330ml, 0.0% abv	5.95
GALIPETTE CIDRE BRUT France 330ml, 4.5% abv	5.75
GALIPETTE CIDRE ROSÉ France 330ml, 4.5% abv	5.75
GALIPETTE NON-ALC CIDRE France 330ml, 0.0% abv	5.50

SOFT DRINKS & FRUIT JUICES

KINGSDOWN NATURAL SPRING WATER 75cl (Still or Sparkling)	5.45
COKE 330ml icon bottle	4.65
DIET COKE | COKE ZERO 330ml icon bottle	4.65
HOMEMADE LEMONADE	4.65
STRAWBERRY LEMONADE	4.95
FRUIT JUICES orange, pineapple, cranberry, passion fruit, grapefruit or tomato	4.25
DOUBLE DUTCH INDIAN TONIC WATER 200ml bottle	4.45
DOUBLE DUTCH SKINNY TONIC WATER 200ml bottle	4.45
DOUBLE DUTCH REFRESHING LEMONADE 200ml bottle	4.45
DOUBLE DUTCH GINGER BEER 200ml bottle	4.45
DOUBLE DUTCH PINK GRAPEFRUIT SODA 200ml bottle	4.45
DOUBLE DUTCH GINGER ALE 200ml bottle	4.45
DOUBLE DUTCH SODA WATER 200ml bottle	4.45
CRODINO APERITIF 200ml bottle	4.45