

OPEN FROM 11AM
SATURDAY & SUNDAY

BOULEVARD *Brasserie*

AFTERNOON TEA
EVERYDAY
FROM 12PM TO 3.30PM

— Apéritifs —

- Aperol Spritz** 8.95
Prosecco, Aperol & soda water
- Kir Royale** 9.95
Champagne & creme de cassis
- Gin Garden** 9.95
Tanqueray gin, cucumber,
elderflower liqueur & tonic water
- French Revolution** 9.95
Champagne with Eristoff vodka
& Chambord liqueur
- Bellini** 7.95
Prosecco, fresh peach
puree & creme de peche
- Classic Champagne
Cocktail** 9.95
Champagne, Courvoisier cognac,
brown sugar & angostura bitters
- French 75** 9.95
Champagne, Tanqueray gin,
fresh lemon juice & caster sugar
- St Germain Royale** 9.95
Champagne & St Germain
elderflower liqueur
- Mango Cooler** 9.95
Sauza Hacienda tequila, Cointreau,
mango puree & lime juice

GREEN OLIVES.....2.95
from Provence

HOME BAKED BAGUETTE 2.75
butter and black olive tapenade

- TOULOUSE CASSOULET**..... 17.95
rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit & bacon lardons
- COQ AU VIN**..... 16.95
chicken cooked in red wine with bacon lardons, shallots, button mushroom and brown rice
- BOUILLABAISSE** of hake, gurnard, salmon, sea bass, tuna and tiger prawns..... 19.95

MEAT & FISH

- SALMON FISHCAKE** sauteed spinach, poached egg and hollandaise 15.95
- BEER BATTERED COD & CHIPS** tartare sauce..... 15.95
- GRILLED SEA BASS FILLET** french beans, cherry tomatoes, black olives & basil pesto... 18.95
- SEAFOOD LINGUINE** king prawns, mussels, clams, cherry tomatoes, chilli & spinach..... 18.95
- GRILLED TUNA STEAK** broad beans, asparagus, sun blushed tomatoes, 21.95
basil pesto and balsamic reduction
- WHOLE GRILLED SEA BREAM** beurre blanc, mixed peppers and sauteed new potatoes 21.95
- WHOLE TIGER PRAWNS** garlic butter, rocket, chilli and french fries 18.95
- BREADED CHICKEN MILANESE, TRUFFLE MAYO & FRIED EGG** 16.95
rocket, artichokes, preserved lemon & reggio cheese salad
- SLOW COOKED LAMB SHANK RAGOUT** new potatoes and provencal vegetables 21.95
- GRILLED PORK CHOP** pan fried chorizo, confit courgette and aubergine..... 16.95
- TOULOUSE SAUSAGES** lentil casserole with dijonnaise 15.95

STEAKS

- CLASSIC STEAK FRITES** 8oz sirloin steak & fries..... 23.95
- 8oz FILLET STEAK** wild mushroom, roast cherry vine tomato and dauphinoise potatoes. 28.95
- CHATEAUBRIAND (FOR TWO SHARING)** 54.95
17.5oz prime fillet, dauphinoise potatoes, green beans and your choice of two sauces
- Add 4 prawns 7.5
- SAUCES:** Garlic Butter 1.75 • Peppercorn 2 • Roquefort Cream 2 • Bearnaise 2

LIGHT LUNCHES (Available until 5pm)

- CROQUE MONSIEUR** classic ham & cheese grilled sandwich with fries (Add fried egg 1.5) 11.95
- HAM & CHEESE OMELETTE** mixed salad 11.95
- BOULEVARD OPEN CHICKEN CLUB SANDWICH**..... 13.95
chicken, bacon, avocado, egg, tomato & hollandaise. Served with fries
- MINUTE STEAK** served pink with french fries 14.95
- SIRLOIN STEAK BAGUETTE**..... 12.95
french dip, caramelised onions, baby watercress & horseradish mayo, served with fries
- BOULEVARD BURGER** bacon & cheese and fries (Add fried egg 1.5) 13.95

(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 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.

STARTERS

- FRENCH ONION SOUP** gruyere cheese and crouton v..... 6.95
- MEDITERRANEAN FISH SOUP** rouille, croutons and gruyere..... 6.95
- BAKED BRIE IN FILO** a wedge of brie in filo pastry with cranberry chutney v..... 7.95
- CHICKEN LIVER PARFAIT**..... 8.95
candied walnuts, tamarind glaze, pear & ginger compote and toasted country bread
- CITRUS MARINATED SALMON** celeriac remoulade and dill oil..... 8.95
- ROASTED BUTTERNUT SQUASH & SPINACH SALAD** pb..... 8.95
cherry tomato, cucumber, Kalamata olives and toasted sunflower seeds
- PARMA HAM, FIG & ROCKET SALAD** mozzarella and honey dressing with fresh basil..... 9.95
- GRILLED GOATS' CHEESE** roasted red pepper, rocket, balsamic dressing and pine nuts v..... 8.95

VEGAN / VEGETARIAN

- QUINOA FALAFEL** avocado tahini pb..... Starter 8.95 / Main 14.95
- ASPARAGUS RISOTTO** broad beans, pea and baby spinach pb..... Starter 8.95 / Main 14.95
- WILD MUSHROOM BOURGUIGNON** brown rice pb..... 14.95
- PESTO LINGUINE** basil, reggio cheese and hazelnut pesto v..... 13.95
- ISRAELI COUSCOUS** mediterranean vegetables and tomato sauce pb..... 14.95
- ADD GRILLED GOATS' CHEESE OR CHICKEN... 3.5

BOULEVARD CLASSICS

- MOULES MARINIÈRES & FRITES**..... 15.95
mussels cooked in white wine, garlic, parsley & cream
- BOEUF BOURGUIGNON & MASH**..... 15.95
braised beef stew in red wine, lardons & mushrooms

SIDES at £3.95

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

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

SIDES at £4.95

- BALSAMIC MUSHROOMS** pb
- CUCUMBER, AVOCADO &
SPRING ONION SALAD** pb
- DAUPHINOISE POTATOES** v

LUNCH & THEATRE MENU

Starter & Main £15.95

with Dessert £18.95

12pm-6.30pm / 10pm-close

SOUP OF THE DAY pb

CITRUS MARINATED SALMON
celeriace remoulade and dill oil

CHICKEN LIVER PARFAIT
candied walnuts, tamarind glaze, pear &
ginger compote and toasted country bread
(£2 supplement)

**ROASTED BUTTERNUT SQUASH
& SPINACH SALAD** pb
cherry tomato, cucumber, Kalamata
olives and toasted sunflower seeds

TOULOUSE SAUSAGES
lentil casserole with dijonnaise

MINUTE STEAK (£2 supplement)
served pink with fries and bearnaise

WILD MUSHROOM PENNE v
reggio cheese cream sauce

RAINBOW TROUT
parsley mashed potatoes
and watercress sauce

ISRAELI COUSCOUS pb
mediterranean vegetables
and tomato sauce

VALRHONA CHOCOLATE TART
chantilly cream

CREME BRULEE

SELECTION OF ICE CREAMS

SELECTION OF SORBETS pb

ROQUEFORT CHEESE
biscuits and apple chutney
(£2 supplement)