

BREAKFAST, LUNCH & DINNER
 SUNDAY - THURSDAY 9AM TO 11PM
 FRIDAY - SATURDAY 9AM TO MIDNIGHT

BOULEVARD *Brasserie*

COME FOR SUNDAY ROAST
 CHOICE OF ROAST BEEF, CHICKEN
 OR PORK ◊ SERVED ALL DAY

Apéritifs

Bellini

Prosecco, fresh peach puree
 & creme de peche 4.95

Kir Royale

Champagne and creme de cassis 7.95

St Germain Royale

Champagne and elderflower liqueur 7.95

French Revolution

Champagne with Stolli raspberi
 vodka & Chambord liqueur 7.95

French 75

Champagne, Beefeater gin, fresh
 lemon juice & caster sugar 7.95

Classic Champagne Cocktail

Champagne, Courvoisier cognac,
 brown sugar & angostura bitters 7.95

STARTERS

SOUP OF THE DAY.....	4.50	FRENCH ONION SOUP.....	5.25
MEDITERRANEAN FISH SOUP with rouille, croutons and gruyere.....	5.95	GOATS CHEESE ON FOCCACIA with tomato chutney & baby leaves.....	6.95
MOULES MARINIÈRES with fresh bread.....	7.95	FOIE GRAS & CHICKEN LIVER PARFAIT caramelised onions & country toast...	6.95
GRAVALAX home cured salmon with beetroot salad and creme fraiche.....	6.95	BEEF FILLET CARPACCIO with parmesan and rocket.....	8.95
BAKED WEDGE OF BRIE in filo pastry with cranberry chutney.....	6.95	BREAD CRUMBED CALAMARI with tartare sauce.....	7.95
BABY SPINACH SALAD.....	5.95 / 11.95		

with feta cheese, tomato, cucumber, red onion & black olives

MAINS

BOEUF BOURGUIGNON & MASH.....	13.95
braised beef stew in red wine, lardons & mushrooms	
CONFIT DE CANARD.....	14.95
leg of duck confit with lentils, lardons, mushrooms & baby onions	
TOULOUSE SAUSAGES with crisp potato hash and Dijon mustard sauce.....	10.95
SLOW ROASTED PORK BELLY.....	13.95
with mash potatoes, black pudding and apple sauce	
CRISP BREADED CHICKEN ESCALOPE.....	13.95
with rocket, artichoke, preserved lemon and parmesan	
MOULES MARINIÈRES & FRITES.....	11.95
mussels cooked in white wine, garlic, parsley & cream	
BEER BATTERED HADDOCK & CHIPS served with tartare sauce.....	11.95
SEA BASS FILLET french beans, cherry tomatoes, black olives & basil pesto...	14.95
WHOLE TIGER PRAWNS pan-fried in garlic butter with fries.....	16.95
SEAFOOD LINGUINE.....	13.95
king prawns, mussels, clams, cherry tomatoes, chilli & spinach	

8oz RIB-EYE STEAK with french fries.....	18.95
7oz FILLET STEAK with dauphinoise potatoes.....	21.95
HALF CHAR-GRILLED CHICKEN with french fries.....	10.95

<i>Sauces</i>
Garlic Butter 1.00
Peppercorn 1.50
Roquefort Cream 1.50
Bearnaise 1.75

Green Olives From Provence 2.25
Freshly Baked Baguette & Black Olive Tapenade 1.95
Hot Garlic Bread 2.50

FOR TWO SHARING

CHATEAUBRIAND
 sauteed new potatoes, green beans
 and selection of sauces
 39.95

CONFIT SHOULDER OF LAMB
 dauphinoise potatoes, roasted
 vegetables and rosemary jus
 33.95

BEEF WELLINGTON
 mash potatoes, green beans
 and port gravy
 41.95

BOUILLABAISSE
 mediterranean seafood stew
 with rouille
 28.95

VEGETARIAN

ROCKET & ROQUEFORT RISOTTO salsa verde.....	10.95
SWEET POTATO, BEETROOT, SPINACH & PINE NUT STEW with rice.....	10.95
PENNE with sauteed wild mushrooms and parmesan cream.....	9.95

LIGHT LUNCHES

Available until 5pm

CROQUE MONSIEUR classic ham & cheese grilled sandwich with fries.....	6.95
OMELETTE ARNOLD BENNETT with mixed leaves.....	6.95
BOULEVARD OPEN CHICKEN CLUB SANDWICH with chicken, bacon, avocado, egg, tomato & hollandaise. Served with fries.....	7.95
MINUTE STEAK served pink with french fries.....	12.95
SIRLOIN MINUTE STEAK BAGUETTE with caramelised onions and fries.....	8.95
BOULEVARD BURGER with bacon & cheese and fries.....	9.95

SIDES

All at 3.25

FRENCH FRIES
ROASTED VEGETABLES
GREEN SALAD WITH WALNUTS
PETITS POIS A LA FRANCAISE
STEAMED NEW POTATOES
DAUPHINOISE POTATOES
GREEN BEANS
POMME PUREE
MIXED SALAD

LUNCH & THEATRE MENU

Monday to Saturday 12pm-7pm/10pm-close
 2 Courses 12.95 - 3 Courses 15.95

SOUP OF THE DAY
HOME CURED SALMON GRAVALAX with beetroot salad & creme fraiche
FOIE GRAS & CHICKEN LIVER PARFAIT caramelised onions & country toast (£2 supplement)
BABY SPINACH SALAD with feta cheese, tomato, cucumber, red onion & black olives
TOULOUSE SAUSAGES crisp potato hash, Dijon mustard sauce
MINUTE STEAK with fries & bearnaise (£2 supplement)
PENNE WITH SAUTEED WILD MUSHROOMS and parmesan cream
SALMON FILLET crushed new potatoes, watercress sauce
VALRHONA CHOCOLATE TART with mint chantilly
CREME BRULEE
SELECTION OF ICE CREAMS
ROQUEFORT CHEESE with spiced pear (£2 supplement)