

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

## STARTERS / SALADS

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. Served with mixed salad and cranberry chutney v	7.95
GRILLED GOATS' CHEESE roasted red pepper, rocket, balsamic dressing & pine nuts v	8.95
CHICKEN LIVER PARFAIT red onion marmalade and toasted country bread	8.95
CITRUS MARINATED SALMON celeriac remoulade and dill oil	8.95
WINTER ROASTED VEGETABLES & QUINOA SALAD feta cheese and basil pesto v	Starter 8.95 / Main 14.95

## 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
STUFFED COURGETTES mediterranean vegetables and tomato sauce 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 and cream	
BOEUF BOURGUIGNON & MASH	16.95
braised beef stew in red wine, lardons and mushrooms	
WINTER CASSEROLE	17.95
leg of duck confit, Puy lentils, baby onion, buttons mushroom and bacon lardon.	
COQ AU VIN	16.95
chicken cooked in red wine with bacon lardons, shallots, button mushrooms and brown rice	
BOUILLABAISSE	19.95
of hake, gurnard, salmon, sea bass, tuna and tiger prawns	

## MEAT / FISH

SALMON FISHCAKE sauteed spinach, poached egg and hollandaise	15.95
BEER BATTERED COD & CHIPS tartare sauce	16.95
PAN FRIED FILLET OF SALMON mushroom fricassee, crushed new potatoes, wilted spinach, tarragon and beurre blanc.	16.95
SEAFOOD LINGUINE king prawns, mussels, clams, cherry tomatoes, chilli and spinach	18.95
GRILLED TUNA STEAK mediterranean vegetables, tomato sauce and basil pesto	21.95
GRILLED SEA BASS FILLET french beans, cherry tomatoes, black olives & basil pesto	18.95
WHOLE TIGER PRAWNS garlic butter, rocket, chilli and french fries	18.95
BREADED CHICKEN MILANESE, TRUFFLE MAYO & FRIED EGG	16.95
artichokes, preserved lemon and reggio cheese salad	
SLOW COOKED LAMB SHANK RAGOUT new potatoes and mixed vegetables	21.95
GRILLED PORK CHOP pan fried chorizo, confit courgette and aubergine	15.95

## STEAKS

CLASSIC STEAK FRITES 8oz sirloin steak and fries	25.95
8oz FILLET STEAK wild mushroom, roast cherry vine tomato and dauphinoise potatoes	29.95
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	11.95
ADD FRIED EGG 1.5	
OMELETTE peppers, spinach and sweet corn with mixed salad v	13.95
BOULEVARD OPEN CHICKEN CLUB SANDWICH	13.95
chicken, bacon, avocado, egg, tomato and hollandaise with fries	
MINUTE STEAK served pink with fries	14.95
SIRLOIN STEAK BAGUETTE french dip, caramelised onions,	12.95
baby watercress & horseradish mayo with fries	
BOULEVARD BURGER bacon and cheese with fries	13.95
ADD FRIED EGG 1.5	

## 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 v 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

## SET MENU

Starter & Main £15.95  
with Dessert £18.95

Sun to Thu all day / Fri and Sat  
12pm - 6.30pm / 9pm - close

SOUP OF THE DAY pb
CITRUS MARINATED SALMON celeriac remoulade and dill oil
CHICKEN LIVER PARFAIT red onion marmalade and toasted country bread (£2 supplement)
ROASTED BUTTERNUT SQUASH & SPINACH SALAD pb cherry tomato, cucumber, Kalamata olives and toasted sunflower seeds
TOULOUSE SAUSAGES braised Puy lentils and dijonnaise
MINUTE STEAK (£2 supplement) served pink with fries
PESTO LINGUINE v basil, Reggio cheese and hazelnut pesto
TROUT ALMONDINE beurre noisette, roast almond and crushed new potatoes
ISRAELI COUSCOUS pb mediterranean vegetables and tomato sauce
BELGIAN CHOCOLATE TRUFFLE CAKE pb CREME BRULEE
SELECTION OF ICE CREAMS SELECTION OF SORBETS pb ROQUEFORT CHEESE biscuits and apple chutney (£2 supplement)

## PRESTIGE SET MENU

Starter & Main £19.95  
with Dessert £22.95

Sun to Thu all day / Fri & Sat  
12pm-6.30pm / 9pm - close

SOUP OF THE DAY pb
BAKED BRIE IN FILO a wedge of brie in filo pastry
GRILLED GOATS' CHEESE roasted red pepper, rocket, balsamic dressing & pine nuts v
QUINOA FALAFEL avocado tahini pb
CLASSIC STEAK FRITES (£2 supplement) 8oz sirloin steak and fries with peppercorn sauce
BROCCOLI, CAULIFLOWER & SUNDRIED TOMATO TAGLIATELLE creamy goats cheese sauce v
GRILLED SEA BASS FILLET french beans, cherry tomatoes, black olives and basil pesto
TROUT ALMONDINE beurre noisette, roast almond and crushed new potatoes
STUFFED COURGETTES mediterranean vegetables and tomato sauce pb
BELGIAN CHOCOLATE TRUFFLE CAKE pb CREME BRULEE CARROT CAKE ROQUEFORT CHEESE biscuits and apple chutney (£2 supplement)

(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.



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