

BOULEVARD

Brasserie

APERITIFS

- APEROL SPRITZ** 9.95
Prosecco, Aperol & soda water
- CHAMBORD ROYALE** 12.50
Champagne, Chambord liqueur,
fresh raspberry
- GIN GARDEN** 11
Beefeater gin, St-Germain elderflower
liqueur, Fever-Tree premium
Indian tonic water
- ST-GERMAIN ROYALE** 12
Champagne and St-Germain
elderflower liqueur
- LA DOLCE VITA SPRITZ** 14
Malfy Con Arancia gin, Fever-Tree
Sicilian lemonade, Prosecco

APPETISERS

- FRENCH ONION SOUP** 7.95
Gruyere cheese & croutons *v*
- PRAWN COCKTAIL** 9.95
avocado, baby gem lettuce &
Marie Rose sauce
- TOMATO & AVOCADO TARTARE** 9.25
red onion, capers & sourdough
melba toast *pb*
- CHICKEN LIVER PARFAIT** 8.95
red onion marmalade & toasted brioche
- BURRATA** 9.45
heirloom tomatoes, basil pesto *v*
- SALT & PEPPER SQUID** 9.95
chilli, spring onion, coriander, aioli
- SALMON RILLETTE** 9.50
pickled cucumber, radish salad
- BAKED BRIE IN FILO** 8.95
a wedge of brie in filo pastry.
Served with mixed salad &
cranberry chutney *v*

**HOME BAKED
SOURDOUGH BAGUETTE**
butter & black olive tapenade
3.95

GREEN OLIVES 3.75
from Provence

CHARCUTERIE BOARD 19.95
Italian & Spanish cured meats,
fresh figs, wholegrain mustard,
cornichons, Kalamata olives,
toasted sourdough



SALADS

- BOULEVARD
SUMMER SALAD** 16.95
baby gem lettuce, cucumber,
avocado, vine tomatoes, broccoli,
spring onion, quinoa, poppy seed
dressing
***** add Grilled Chicken 3.95 *****
***** add Grilled Prawns 5.45 *****
- FIG & GOATS'
CHEESE SALAD** 18.95
fresh figs, goats' cheese, wild rocket,
balsamic dressing
- CAESAR SALAD** 14.95
romaine lettuce, fresh anchovies,
croutons, shaved Reggio cheese &
Caesar dressing
***** add Grilled Chicken 3.95 *****
***** add Grilled Prawns 5.45 *****
- TUNA NICOISE** 19.95
seared tuna, boiled egg,
French beans, new potatoes,
Kalamata olives, cherry
tomatoes, anchovies

BOULEVARD CLASSICS

- MOULES MARINIÈRES** 17.95
mussels cooked in white wine, garlic,
parsley & cream. Served with French fries
- BOEUF BOURGUIGNON** 19.95
braised beef stew in red wine,
bacon lardons & mushrooms.
Served with mashed potato
- CONFIT DUCK CASSOULET** 20.95
slow-cooked cannellini beans stew with
Toulouse sausages & bacon lardons
- BOUILLABAISSE** 21.95
hake, cod, salmon, sea bass & tiger prawns.
Served with new potatoes, fennel & croutons
- COQ AU VIN** 17.45
chicken cooked in red wine with bacon
lardons, shallots & button mushrooms.
Served with brown rice
- STEAK TARTARE** 21.95
Tabasco & mustard dressing, cornichons,
shallots, parsley, St Ewe's egg yolk.
Served with French fries

MAINS

- GRILLED SEA BASS FILLET** 19.95
French beans, cherry tomatoes, black olives & basil pesto
- CHICKEN PAILLARD** 16.95
caper and beurre noisette, wild rocket, green bean salad
- HALF LOBSTER THERMIDOR** chunky chips 32.50
- ROAST RACK OF LAMB** 24.95
dauphinoise potatoes, roasted cherry vine tomato & rosemary jus
- ROAST COD** 22.95
braised fennel, Kalamata olives, sauce vierge, aubergine caviar
- BOULEVARD HAMBURGER** Emmental cheese, French fries 17.95
***** add bacon £2.00 *****
- SEAFOOD LINGUINE** king prawns, mussels, clams, cherry tomatoes, chilli & spinach 19.95
- CHICKEN MILANESE** truffle mayonnaise & fried egg 18.95
Served with rocket, artichoke, preserved lemon & Reggio cheese salad
- GARDEN PEA & ASPARAGUS RISOTTO** Reggio cheese *v* 16.95
- FILLET OF SALMON** 19.45
crispy new potatoes, finely chopped cucumber and tomato, sour cream
- BEER BATTERED FISH & CHIPS** tartare sauce 17.95
- WILD MUSHROOM BOURGUIGNON** 17.95
wild mushrooms cooked in red wine and thyme. Served with brown rice *pb*
- SALMON FISHCAKE** sauteed spinach, poached St Ewe's egg, chive velouté 16.95
- WHOLE TIGER PRAWNS** garlic butter, rocket & chilli. Served with French fries. 19.95

STEAKS

- CLASSIC STEAK FRITES** ... 27.95
Macken Brothers' 28 day dry aged
8oz sirloin steak & French fries
- SURF & TURF** 34.95
Macken Brothers' 28 day dry aged
8oz sirloin steak, 4 whole tiger
prawns & chunky chips
- FILLET STEAK** 33.95
8oz dry aged Angus fillet, wild
mushroom, roast vine tomato
and dauphinoise potatoes
- COTE DE BOEUF** 37.95
Macken Brothers' 16oz bone-in
prime ribeye steak served with
chunky chips
- CHATEAUBRIAND** 37.50 PER PERSON
(FOR TWO SHARING) Macken Brothers'
22oz dry aged chateaubriand,
dauphinoise potatoes & green beans
***** add prawns 7.50 *****
- SAUCES** 2.75
Garlic Butter | Peppercorn
Roquefort Cream | Bearnaise

SIDES

- BABY GEM, CUCUMBER &
AVOCADO SALAD** *pb* 4.75
- CHARRED BROCCOLI** *pb* 4.95
- DAUPHINOISE POTATOES** *v* 5.45
- GREEN BEANS** shallot butter *v* 4.95
- SAUTEED NEW POTATOES** *v* 4.75
- FRENCH FRIES** *pb* 4.75
- BALSAMIC GLAZED
WILD MUSHROOMS** *pb* 5.45
- ROASTED VEGETABLES** *pb* 4.75
- POMME PUREE** *v* 4.75
- PETITS POIS
A LA FRANCAISE** *v* 5.45
- MIXED SALAD** *pb* 4.95

PRIX FIXE MENU

STARTER & MAIN COURSE £18.45 ADD DESSERT £4.50
Sun-Thurs all day | Fri & Sat 12pm -6.30pm & 9pm onwards

STARTERS

**ROASTED RED PEPPER
& TOMATO SOUP** *pb*

BAKED BRIE IN FILO
pastry with cranberry chutney.
Served with mixed salad *v*

SALMON RILLETTE
pickled cucumber,
radish salad

CHICKEN LIVER PARFAIT
red onion marmalade &
toasted brioche

MAINS

BOEUF BOURGUIGNON braised beef stew in
red wine, bacon lardons & mushrooms.
Served with mashed potato

GARDEN PEA & ASPARAGUS RISOTTO
Reggio cheese *v*

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

CHICKEN PAILLARD
caper and beurre noisette,
wild rocket, green bean salad

DESSERTS

CRÈME BRULÉE

**BELGIAN CHOCOLATE
TRUFFLE CAKE**
mixed berries *pb*

**BAKED VANILLA
CHEESECAKE**
raspberry compote

SELECTION OF SORBETS *pb*
& ICE CREAMS



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(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 NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.

BOULEVARD

Brasserie

CHAMPAGNE & SPARKLING WINE

	125ml	750ml
LE DOLCI COLLINE PROSECCO <i>Fresh and gently fruity fizz with a clean, refreshing finish</i>	7.95	39.95
HENNERS BRUT NV <i>Balanced acidity and a long finish make this a very classy English sparkling wine</i>		54.95
CHAMPAGNE GREMILLET BRUT NV <i>Wonderful citrus and yeasty flavours with a beautiful creamy texture</i>	12.00	60
CHAMPAGNE GREMILLET ROSE BRUT <i>Deliciously fruity with strawberry & vanilla flavours</i>		62
HENNERS BRUT ROSE NV <i>English red berry fruit flavours with raspberries and redcurrants</i>		64
PERRIER-JOUET GRAN BRUT NV <i>A melting pot of aromas and flavours</i>		80
PERRIER-JOUET BLASON ROSE BRUT NV <i>Intense aromas of ripe red and black fruit, complemented by a hint of exotic pomegranate</i>		110
LAURENT PERRIER ROSE NV <i>Ripe red berry flavours, creamy, textured soft finish</i>		115
DOM PERIGNON BRUT VINTAGE '12 <i>Honey & almond with flavours of dried apricot and brioche</i>		260
PERRIER-JOUET BELLE EPOQUE BRUT <i>A true icon champagne that celebrates the art of vintage and the excellence of the Perrier-Jouët vineyard</i>		265

BOULEVARD COCKTAILS

PARISIAN SUNSET <i>Malfy Con Arancia gin, blood orange syrup, grapefruit bitters & Fever-Tree Sicilian lemonade</i>	12.00
MARGARITA Olmeca Blanco tequila, Cointreau, lime juice <i></i>	12.00
PORNSTAR MARTINI <i>Eristoff vodka, passion fruit puree lemon juice & passion fruit juice. Served with a shot of prosecco</i>	12.00
THE FRENCH GOOSE <i>Grey Goose vodka, pineapple juice, Chambord liqueur</i>	12.00
NEGRONI Beefeater gin, Campari, Martini Rubino <i></i>	12.00
ESPRESSO MARTINI <i>Eristoff vodka, Kahlua coffee liqueur, double espresso</i>	12.00
PINK SPRITZ <i>Malfy Rosa gin, raspberry puree, prosecco, and Fever-Tree premium soda water</i>	12.00

BEERS & CIDERS

PERONI NASTRO AZZURRO 330ml, 5% abv <i></i>	5.75
MEANTIME PRIME ALE 330ml, 4.3% abv <i></i>	5.50
MEANTIME LONDON LAGER 330ml, 4.5% abv <i></i>	5.50
CURIOUS APPLE CIDER 330ml, 5.2% abv <i></i>	5.25
PERONI 0.0 330ml, 0.0% abv <i></i>	4.95

SOFT DRINKS & FRUIT JUICES

KINGSDOWN NATURAL SPRING WATER 75cl <i>(Still or Sparkling)</i>	4.00
COKE 330ml icon bottle <i></i>	3.95
DIET COKE COKE ZERO 330ml icon bottle <i></i>	3.75
HOMEMADE LEMONADE <i></i>	4.00
FEVER-TREE SPARKLING CLOUDY BRITISH APPLE 275ml bottle <i></i>	4.00
FEVER-TREE SICILIAN LEMONADE 275ml bottle <i></i>	4.00
FEVER-TREE GINGER BEER 275ml bottle <i></i>	4.00
FEVER-TREE PREMIUM INDIAN TONIC WATER 200ml bottle <i></i>	3.50
FEVER-TREE REFRESHINGLY LIGHT TONIC WATER 200ml bottle <i></i>	3.50
FEVER-TREE LEMONADE 200ml bottle <i></i>	3.50
FEVER-TREE PREMIUM SODA WATER 200ml bottle <i></i>	3.50
FEVER-TREE GINGER ALE 200ml bottle <i></i>	3.50
CRODINO APERITIF 200ml bottle <i></i>	3.50
FRUIT JUICES <i>orange, pineapple, cranberry, passion fruit, grapefruit or tomato</i>	3.25



WHITE WINE

WHITE WINES BY THE HALF BOTTLE

GEWURZTRAMINER, CAVE DE TURCKHEIM <i>(Vielles Vignes, France '19)</i>	375ml	22.50
SANCERRE (Michel Girard, France '22)..... <i></i>		24.50

	175ml	500ml	750ml
MAISON DE VIGNERON SEC <i>Colombard / Ugni Blanc (VdP Côtes de Gascogne, France '22)</i>	6.95	15.95	24.95
PINOT GRIGIO, MIRABELLO (Venezie, Italy '22)..... <i></i>	6.95	17.50	25.95
SAUVIGNON BLANC, LES OLIVIERS <i>(Languedoc, France '23)</i>	7.25	18.00	26.45
CHARDONNAY (Bellefontaine, France '22) <i></i>			27.95
PICPOUL DE PINET <i>(Cave de l'Ormarine Duc de Morny, France '22)</i>	7.95	20.00	30.45
SAUVIGNON BLANC <i>(Sileni Estate, New Zealand '23)</i>	8.00	20.95	31.95
RIOJA BLANCO (Ontanon Vetiver, Spain '19) <i></i>			32.45
RIESLING (Cave de Turckheim Alsace, France '22)..... <i></i>			34.45
GAVI DI GAVI, SANTA SERAFFA (Piemonte, Italy '22) <i></i>			36.95
CHABLIS, DOMAINE DE LA MOTTE (Vieilles Vignes, France '22) <i></i>			39.95
POUILLY FUMÉ, DOMAINE BOUCHÉ-CHATELLIER <i>(Loire valley, '21)</i>			48.45
MEURSAULT VALLET FRÈRES (Burgundy, France '22) <i></i>			79.95

ROSE WINE

	175ml	500ml	750ml
PINOT GRIGIO ROSE <i>(IGT Provincia di Pavia, Italy '22)</i>	6.95	15.95	24.95
MARIN GRIS DE GRIS (Camargue, France '22)..... <i></i>	6.95	17.50	25.95
COTES DE PROVENCE (Edalise, France '22) <i></i>	8.50	21.00	35.50
WHISPERING ANGEL (Cote de Provence, France '22)..... <i></i>			48.95

RED WINE

RED WINES BY THE HALF BOTTLE

CROZES HERMITAGE 'GRAND CLASSIQUE' <i>Cave De Tain (France '20)</i>	375ml	22.50
AMARONE DELLA VALPOLICELLA <i>Montresor 'Satinato' (Italy '18)</i>		29.95

	175ml	500ml	750ml
MAISON DE VIGNERON ROUGE <i>Grenache/Syrah/Merlot (VdP de Vaucluse, France '22)</i>	6.95	15.95	24.95
MERLOT, LES OLIVIERES (Mourvedre, France '22)..... <i></i>	6.95	17.50	25.95
CABERNET SAUVIGNON, ORDINAL <i>(Cotes de Thau, '22)</i>	7.25	18.00	27.95
PINOT NOIR, LES VOLETS (Vallée de L'aude, France '22)..... <i></i>	7.50	19.95	29.95
SYRAH, CAVE DE TAIN (Collines Rhodaniennes, France '22) <i></i>			31.50
RIOJA RESERVA (Vega del Rayo, Spain '17) <i></i>			32.95
CAHORS MALBEC Chateau Pineraie (France '21) <i></i>	9.00	23.95	35.95
FLEURIE MADONE REINE L'arenite (France '22)..... <i></i>			38.95
BARBERA D'ASTI SUPERIORE (Il Casionone, Italy '20) <i></i>			49.50
BAROLO ALASIA (Piemonte, Italy '20) <i></i>			54.95
CHATEAUNEUF DU PAPE Domaine Cahnte Cigale (France '21) <i></i>			69.95
CHATEAU CASTELBRUCK, 'CUVÉE BRUYÈRES', MARGAUX <i>(Bordeaux, France '21)</i>			75.95