

~ BAR BOULUD SUNDAY BRUNCH ~

~ APÉRITIFS ~

BUCK'S FIZZ, HOUSE BLOODY OR VIRGIN MARY
GLASS OF HOUSE WHITE/RED WINE
BERLINER PILSNER

~ STARTERS ~

ASSIETTE DE CHARCUTERIE
HOUSE MADE CHARCUTERIE
WITH MUSTARD LENTIL SALAD

COCKTAIL DE CREVETTES
CHILLED PRAWNS WITH AMERICAN COCKTAIL SAUCE

TARTARE DE SAUMON
HOUSE SMOKED SALMON TARTARE
PICKLED CUCUMBER & POMEGRANATE

SOUPE DE LÉGUMES D'HIVER
WINTER ROOT VEGETABLE SOUP

SALADE BAR BOULUD
GREEN SALAD, AVOCADO, CRUDITÉS & OLIVES

SALADE D'ENDIVE
ENDIVE, BLUE CHEESE & WALNUT

GAUFRES CROUSTILLANTES
WARM WAFFLE, CHANTILLY, CHOCOLATE SAUCE

PROVENÇALE A L'ANCHOÏADE
FENNEL, CELERY, DRIED TOMATO, OLIVE

~ MAIN COURSES ~

CHEF'S SUNDAY ROAST AU JUS

BARON DE BOEUF
THINLY SLICED ROAST BEEF, RED ONION
YORKSHIRE PUDDING & ROOT VEGETABLES

POULET RÔTI
ROASTED NORFOLK BLACK CHICKEN
ROASTED POTATOES IN GOOSE FAT, ROAST ROOT VEGETABLES
BROCCOLI, NATURAL CHICKEN JUS

EGGS

OMELETTE PLATE RATATOUILLE
COURGETTES, PEPPERS, TOMATO & ONION WITH BASIL

ŒUF BÉNÉDICTE BRIOCHÉ
JAMBON DE PARIS OR SMOKED SALMON, POACHED EGG
BRIOCHE, SPINACH, HOLLANDAISE

HASH BROWN DE CANARD
CONFIT OF DUCK HASH, SOFT-BOILED EGG
CARAMELIZED ONION, CELERY ROOT & POTATOES

CROQUE MONSIEUR / MADAME
WARM HOUSE-MADE HAM & CHEESE SANDWICH

SOLE LIMANDE
LEMON SOLE, GREEN BEANS, MASHED POTATOES, CROUTONS
GRENOBLOISE SAUCE

MOULES À LA CRÈME
POT OF CORNISH MUSSELS, WHITE WINE & CRÈME FRAICHE

GRILLED BURGERS
100% UK BEEF, GROUND DAILY IN-HOUSE SERVED ON
A HOME-MADE BUN WITH POMMES FRITES

YANKEE
BEEF PATTY, ICEBERG, TOMATO, ONION, PICKLE, SESAME BUN
ADD CHEDDAR CHEESE £1

FRENCHIE
BEEF PATTY, CONFIT PORK BELLY, TOMATO, DIJON, MORBIER, PEPPERED BUN

~ SAUCISSES ~

BOUDIN NOIR
BLACK PUDDING, CELERIAC PUREE, FRESH APPLE

BOUDIN BLANC
WHITE PORK SAUSAGE, TRUFFLE MASHED POTATO

TASTING OF TWO SUPP £5

KÄSEKRAINER
BEEF & PORK SAUSAGE, SMOKED SWISS CHEESE

TUNISIENNE
LAMB MERGUEZ, HERBED COUSCOUS, PEPPERS, YOGHURT

ADD FRIED EGG TO ANY OF YOUR SAUSAGES

~ SIDE DISHES £4 ~

GREEN BEANS ~ POMMES FRITES ~ SPINACH ~ MIXED LEAF SALAD ~ POMMES LYONNAISES ~ MASHED POTATOES

~ DESSERTS ~

CHOCOLATE & COFFEE SUNDAE
OR
TRADITIONAL STICKY TOFFEE PUDDING
OR
APPLE TART WITH VANILLA ICE CREAM
OR
CHOICE OF ONE ICE CREAM AND SORBET
OR
BERRY-FRUIT SALAD

£39 PER PERSON
INCLUSIVE OF AN APÉRITIF OR GLASS OF HOUSE WINE OR JUICE
CHILDREN UNDER 12 REQUEST OUR KIDS MENU