

BAR BOULUD

LONDON

STARTERS

SALADE DE CHÈVRE CHAUD 12

warm goat cheese
crispy kale, Pink Lady apple
pine nuts & speck

SALADE D'ENDIVES 10 (v)

endive salad
whipped blue cheese
fresh pear & candied walnuts

SALADE DE CRABE 19

Devonshire crab salad, poached prawns
butterhead lettuce & horseradish dressing

BETTERAVE 12

beetroot salad, smoked Cornish
mackerel pickled shallot
& wholegrain mustard

SOUPE À L'OIGNON 9

French onion soup
gruyère cheese & croûtons

SOUPE DU JOUR 8 (v)

Seasonal soup of the day

HUÎTRES 18/32

market selection of oysters
lemon & mignonette

ESCARGOTS 12

Burgundy snails, garlic butter
button mushrooms & confit tomatoes

TARTE FLAMBÉE 12

traditional Alsatian flatbread
fromage blanc & onions
lardons **or** mushrooms (v)

CHAMPIGNONS 12

market mushrooms fricassée
Cotswold poached egg & rosemary

TARTARE DE BŒUF* 14/26

classic hand-cut beef tartare
cornichons, capers & mustard

EXECUTIVE CHEF - DAVID LEPAGE

EXEC. SOUS CHEF - ALEX BAUMANN

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MAINS

YANKEE BURGER* 16

English beef, iceberg, tomato
onions & pickles
home-made bun

Cheddar cheese £1, Morbier cheese £2, Rillons £2

BB BURGER* 24

English beef, short ribs
horseradish mayo & confit tomato
home-made bun

VEGGIE BURGER 14 (v)

chickpea falafel, harissa mayo
beetroot & tahini
home-made bun

CROQUE MONSIEUR 18

house-made ham & cheese sandwich
mixed leaf salad
make it **MADAME £2**

MOULES À LA CRÈME 19

steamed Cornish mussels
white wine, parsley & crème fraîche

CABILLAUD 32

olive oil poached Cornish cod
smoked potato, cauliflower & saffron

LOUP DE MER 28

seabass baked in fig leaf, artichoke
squid à la plancha & dill

SOLE MEUNIÈRE m.p.

whole roasted Dover Sole
served on the bone, lemon & parsley

BOEUF ROSSINI 46

pan-roasted beef fillet
black truffle & Madeira sauce

STEAK FRITES*

7oz hanger steak 27 / 10oz Ribeye 42
béarnaise & sauce aux poivres

LE GRAND LÉGUMES 19 (v)

winter vegetables fricassée, raisin-cumin
charred leek & couscous

PINTADE FERMÈRE 34

roasted half guinea fowl, crab apples
endive, potatoes & natural jus

SIDES

MIXED LEAF SALAD 4

FROM THE ROAST 6

POMME PURÉE 5

BUTTERHEAD "CAESAR" 6

GRATIN ANNA 7

POMMES FRITES 5

CREAMY SPINACH 6

All prices include vat and are subject to a discretionary service charge of 12.5%.
If you have any dietary requirements, we have detailed allergen information on all dishes & drinks.
Kindly note that our dishes are not produced in an entirely allergen free environment.
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
(v) indicates some dishes may be adapted for vegetarian / vegan guests