CANAPÉS MENU
£3.00 each | we recommend 6 pieces per person

RILLONS
Crispy pork belly
cracked black pepper

TARTARE DE BŒUF*
Hand-cut beef, baby gem lettuce
cornichons, capers, mustard

GOUGÈRE
Gruyère cheese puff, Mornay sauce

POULPE GRILLÉ
Grilled octopus, almond
rocket salad orange

PÂTÉ GRAND-PÈRE
Chef’s creation, local and seasonal

HOMARD
Poached lobster, confit lemon, blinis

HUÎTRES
Market oysters
Mignonette dressing

HUMMUS
Spicy hummus, Socca chips

SHARING PLATTERS
£9.00 per person per item

DÉGUSTATION DE CHARCUTERIE
Home-made charcuterie with classic recipes
from Chef Gilles Verot, Paris

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

“CREATE YOUR OWN” MENU

**LUNCH & DINNER**
Three courses

<table>
<thead>
<tr>
<th>Set Menu - Lunch</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>£40</td>
<td>£60</td>
</tr>
<tr>
<td>2 Options per course</td>
<td>£45 – £65</td>
</tr>
<tr>
<td>3 Options per course</td>
<td>£50 – £70</td>
</tr>
<tr>
<td>4 Options per course</td>
<td>£55 – £75</td>
</tr>
</tbody>
</table>

**STARTERS**

**SOUPE À L’OIGNON**
Onion soup, beef broth, gruyère & croûtons

**CHARCUTERIE DU JOUR**
Chef’s creation, local and seasonal

**SALADE PANZANELLA**
Marinated heirloom tomatoes, sourdough croûtons, basil cucumber, red onion

**SALADE MESCLUN**
Mixed leaf salad, crudités, mustard vinaigrette

**MAIN COURSES**

**CABILLAUD**
Olive oil-poached cod, Provençale ratatouille

**RIBEYE** *(supp £5)*
Pan-seared 12oz ribeye, Pommes Dauphine, watercress salad, Béarnaise, pepper or garlic butter sauce

**LOUP DE MER**
Baked sea bass, braised artichokes, Venus clams & parsley

**YANKEE**
Beef patty, iceberg lettuce, tomato, onion, pickles, sesame bun (Cheddar cheese supp £1.00)

*(Vegetarian plat du jour available upon request)*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*
SIDES

£10.00 each | We recommend one to share between four

POMMES FRITES
MIXED LEAF SALAD
SAUTÉED SPINACH
MUSHROOM FRICASSÉE
HARICOTS VERTS
POMMES DE TERRE RÔTIES

DESSERTS

CITRON NOISETTE
Lemon sponge, hazelnut praline & lime coulis

CHOCOLAT-CHOCOLAIT
Chocolate tart, milk chocolate ganache, brownie
cacao crumble & ice cream

GÂTEAU BASQUE
Traditional Basque cake, vanilla ice cream & pear cardamom compote

ASSIETTE DE FROMAGE
Chef’s selection of artisanal cheeses
(supp £2.00)
TASTING MENU
£80.00 per person
To be taken by the entire table (available for a maximum of 20 guests)

AMUSES BOUCHE
Selection from the Chef

PATÉ EN CROUTE
Chef’s creation, local and seasonal

LOUP DE MER
Baked sea bass, braised artichokes, Venus clams & parsley

TROU NORMAND
Mango sorbet & liqueur

CANARD
Red wine marinated Merryfield duck breast, beetroot, poached pears

CHOCOLAT-CHOCOLAIT
Chocolate tart, milk chocolate ganache, brownie, cacao crumble & ice cream
FEAST AT BAR BOULUD
£75.00 per person | designed to be shared (available to a minimum of 8 guests)

STARTERS

BURRATA
Burrata cheese, cherry tomatoes, rocket pesto

SUMMER MEZZE
Baba ghanoush, hummus, tzatziki, crudités, Lavash & Socca chips

ASSORTIMENT DE TERRINES*
Selection of home-made terrines

SALADS
Chef’s selection

***

MAIN COURSES
(please select one main from the selection below a minimum of 72 hours in advance)

POULET ROTI
Whole roasted black leg chicken,
Chef’s selection of seasonal sides, chicken jus

or

COTE DE BŒUF*
Chef’s selection of seasonal sides
Béarnaise & Bordelaise sauce

***

DESSERTS

CHOCOLAT-CHOCOLAIT
Chocolate tart, milk chocolate ganache, brownie
cacao crumble & ice cream

GÂTEAU BASQUE
Traditional Basque cake, vanilla ice cream & pear cardamom compote

MACARONS
Selection of macaroons

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.