



BLVD

H O T E L
FOUNDED
2019

Table d'hôte

STARTERS

Soup of the Day (V, VG)
Warmed Bread, Butter

Charred Mackerel
Heritage Tomatoes,
Compressed Watermelon,
Basil, Lime

Chicken Liver Parfait
Fig & Shallot Chutney,
Toasted Brioche

Roasted Beetroot Salad (V, VG)
Chilli Honey, Feta, Roasted
Lemon Oil, Mint, Lemon Balm

MAINS

Braised Ox Cheek Stifado
Cauliflower Risotto, Grilled Onions,
Chimmi Churri

Sea Bass Fillet
Potato Cake, Romesco Sauce,
Spring Onions, Nasturtium

Potato Gnocchi (V, VG)
Hen Of Woods Mushrooms, Parmesan,
Smoked Hazelnuts, Truffle oil

Grilled Tuna Nicoise
Fine Beans, Cherry Tomato, Hen Egg,
Potato, Baby Gem

Caesar Salad

Mixed Leaf Salad

Ham Hock Salad
Watercress, Blue Cheese, Pickled Shallot,
Apple, Charred Gen Heart

DESSERTS

Raspberry & White Chocolate Parfait
Honeycomb, Poached Raspberries

Sticky Ginger Pudding (V)
Creme Anglaise, Toffee Fudge Ice Cream

Coconut Panna Cotta (VE)
Mango Salsa, Lime Tuille

Selection of Ice Cream & Sorbet

(V)Suitable for vegetarians.(VG)Suitable for vegans.*Contains Pork.Gluten free options available on request.
Before ordering please advise a member of our team if you have any food intolerance or allergens.

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