



**BLVD**

H O T E L

FOUNDED

2019

# À la Carte

## SHARING BITES

### Cauliflower Fritters(V)

Curried Mayonnaise

£3.50

### Smoked Salmon

Blinis, Crème Fraîche, Chives

£5.25

### Oyster Mushroom Risotto(V)

Panko Crumbs, Thyme

£3.50

### Artisan Bread Selection(V)

Whipped Butter, Rapeseed Oil,  
Balsamic Vinegar

£3.50

### Black Pudding Chipolatas

Pommery Mustard, Honey

£3.50

## STARTERS

### Cream of Cauliflower Soup(V)(VG)

Scorched Sweetcorn, Warmed Bread,  
Whipped Butter

£5.95

### Lobster Bisque

Crab Ravioli, Coniac, Dairy Cream

£6.95

### Parma Ham

Roquette, Conference Pear, Parmesan

£6.50

### Boulevard Prawns

Radish, Avocado, Bloody Mary,

Baby Gem

£9.50

### Duck Liver Parfait

House Chutney, Granola, Smoked  
Breast, Balsamic

£6.95

### Potted Shrimps

Dairy Butter, Mace, Sourdough,

Tomato Relish

£9.50

## SALADS

### Tuna Niçoise

Hens Egg, Kalamiti Olive,  
Fine Beans, New Potato

£10.95

### Caesar Salad

Baby Gem, Croutons, Caesar Dressing

Plain £10.95

**Seared Chicken Breast £12.95**

**Tiger Prawns £13.95**

**Scorched Salmon £14.95**

## MAINS

### Cutlet of Pork

Cauliflower, Black Pudding,  
Cavolo Nero

£16.95

### Supreme of Salmon

Crushed Potato, Cured Ham,  
Asparagus, Butter Sauce

£17.95

### Rump of Lamb

Potato Dumpling, Fine Beans,  
Black Olives, Sauerkraut

£21.95

### Boulevard Fish Pie

Haddock, Lancashire Cheese, Mussels,  
Smoked Salmon, Sprouting Broccoli

£16.95

### Chicken Kiev

Baby Gem, Ratte Potato, Parmesan,  
Caesar Dressing, Black Garlic

£15.95

### Garden Pea Risotto(V)

Edamame Beans, English Radish,  
Baby Spinach, Parmesan

£11.95

### Calves Liver

Banana Shallot, Baby Spinach,  
Pancetta, Onion Textures

£17.95

### Vegan Hot Pot(V)(VG)

Braised Red Cabbage, Pearl Barley,  
Roasted Roots

£11.95

## GRILL

Served with Field Mushroom,  
Cherry Vine Tomatoes, Triple Cooked  
Chips, Watercress

### 28-Day Aged 8oz Sirloin Steak

£25.95

### Whole Poussin Chicken

Sage, Garlic, Lemon, Rapeseed

£18.95

### Grilled Whole Plaice

Brown Shrimp, Mace, Chive

£21.95

## SAUCES

Peppercorn Cream, Blue Cheese,  
Béarnaise, Garlic Butter, Red Wine Jus

£2.95

## SIDE ORDERS

Onion Rings(V) £3.00

Garlic Ciabatta(V) £3.50

Hand Cut Chips(V) £3.50

Shoestring Fries(V) £3.50

Buttered Fine Beans(V) £3.50

Cheesy Garlic Ciabatta(V) £3.75

Mixed Leaf Salad(V)(VG) £3.00

Creamed Baby Spinach (V) £3.95

Buttered Tarlton Carrots(V) £3.00

Roquette & Parmesan Salad(V) £3.50

Tomato & Red Onion Salad(V)(VG) £3.50

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



**BLVD**

H O T E L

FOUNDED  
2019

# Wine List

## CHAMPAGNE

- 1 Perrier-Jouët Grand Brut, France**  
Dynamic, fresh and lively, showing white flowers, grapefruit and notes of pineapple and honey.  
Bottle **£42.95**
- 2 Perrier-Jouët Blason Rosé**  
Copper-tinged, salmon pink with redcurrants on the nose and a mineral character.  
Bottle **£64.95**
- 3 Moët & Chandon Brut Impérial NV 375cl**  
Moët & Chandon is the worlds most loved champagne since 1743. Moët Impérial is the houses icon.  
Bottle **£47.50**
- 4 Louis Roederer Cristal 2008, France**  
This world-renowned Champagne was first created for Tsar Alexander II all the way back in 1876, and it has remained a massively well-respected Champagne ever since. Fresh and fruity, with bursts of juicy orange and white peach developing alongside hints of chalky minerals.  
Bottle **£265.00**
- 5 Perrier-Jouët Belle Epoque 2012, France**  
As ever, this is bursting with fresh florals and vibrant fruit, with an underlying complexity stemming from biscuit-y notes and drying mineral hints. The bottle also remains wonderfully distinctive as previous vintages.  
Bottle **£185.00**
- 6 Nyetimber Classic Cuvee, England**  
Complex tastes of honey, toasted almond and baked apples. A great combination of intensity, delicacy and length.  
Bottle **£42.95**
- 7 Nyetimber Rosé NV, England**  
Creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Suggestions of brioche lead into an elegant, silky finish.  
Bottle **£45.95**
- 8 Nyetimber Blanc de Blanc 2007, England**  
This Blanc de Blancs shows our classic signature of delicate floral and citrus aromas followed by subtle vanilla and toast flavours. A long, complex finish makes this a wine to be savoured.  
Bottle **£55.95**
- 9 Bottega Gold Prosecco Brut, Italy**  
Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.  
20cl Bottle **£8.50**
- 10 Fantinel Prosecco Extra Dry, Italy**  
Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints.  
Bottle **£24.50**

## RED WINE

- 11 Tekena Merlot, Central Valley, Chile**  
Copper-tinged, salmon pink with redcurrants on the nose and a mineral character.  
175ml **£5.75** 250ml **£7.30** Bottle **£19.95**
- 12 The Riddle Shiraz-Cabernet, Australia**  
Spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.  
175ml **£5.50** 250ml **£7.30** Bottle **£19.50**
- 13 Da Luca Nero d'Avola, Terre Siciliane**  
Bright and lifted fresh cherry and bramble fruit aromas on the nose; the palate is generous, yet not weighty, displaying a fruit salad of red and dark berries and a note of vanilla oak on the finish.  
175ml **£5.75** 250ml **£7.30** Bottle **£19.95**
- 14 Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France**  
Fresh and silky on the palate, the aromas of small red fruits follow through, prolonged by notes of liquorice and spice.  
Bottle **£23.95**
- 15 Tenuta Fiorebelli 'Fiorebella' Apassimento, Rosso del Veneto, Italy**  
Intense ruby-red, with a bouquet reminiscent of cherry, dried fruit, chocolate and prune: the palate is full-bodied, soft and round, with a spiciness and lingering finish.  
Bottle **£25.95**
- 16 Rioja Crianza, Viña Real, Spain**  
Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.  
175ml **£7.00** 250ml **£9.25** Bottle **£25.95**
- 17 Atamisque Serbal Malbec, Tupungato, Mendoza, Argentina**  
Aromas of red fruit and violet: wild raspberry and strawberry with splashes of plum and damson on the palate.  
Bottle **£30.95**
- 18 The Federalist Visionary Valley Zinfandel, Dry Creek, USA**  
Fruit forward with blackberry and black cherry aromas and spicy notes: the palate is balanced and mouth-filling with a rich texture and long finish.  
Bottle **£39.95**
- 19 Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile**  
Honey, raisins, and dried apricots: tremendous texture and volume on the luscious and fresh palate.  
100ml **£6.25** Bottle **£22.50**

## DESSERT WINE

## WHITE WINE

- 20 Da Luca Pinot Grigio, Terre Siciliane, Italy**  
Aromas of white flowers, pink grapefruit and cox's apple: the palate displays melon and guava.  
175ml **£5.75** 250ml **£7.30** Bottle **£19.95**
- 21 The Riddle Chardonnay-Semillon, Australia**  
A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.  
175ml **£5.50** 250ml **£7.30** Bottle **£19.50**
- 22 Riverstone Ridge Sauvignon Blanc, Marlborough, New Zealand**  
Ripe gooseberry and citrus aromas with herbaceous notes, showing some tropical fruit and lime on the palate.  
175ml **£6.25** 250ml **£8.60** Bottle **£22.95**
- 23 Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France**  
A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit.  
175ml **£7.00** 250ml **£9.25** Bottle **£25.95**
- 24 Chapel Down Bacchus White, England**  
Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime.  
Bottle **£29.95**
- 25 Esporão Reserva Branco, Alentejo, Portugal**  
Aromas of ripe tangerine, honey and apricot with subtle notes of toast and smoke.  
Bottle **£29.95**
- 26 Paco & Lola Albariño Rías Baixas, Spain**  
Expressive nose of green apples, pear and lemons, with hints of herbs and flower blossom: clean and textured palate with refreshing citrus flavours amplified by mineral accents.  
Bottle **£30.95**
- 27 Chablis 1er Cru Fourchaumes, Lamblin & Fils, France**  
Generous and ample, the wine has a floral bouquet with aromas of fresh fruit, nuanced by a fine minerality.  
Bottle **£49.95**
- 28 Jean-Luc Colombo Les Collines aux Lavandes Rosé, Méditerranée, France**  
A light, refreshing, dry rosé with a subtle red-fruit character, dominated by powerful herbaceous aromas.  
175ml **£6.95** 250ml **£9.95** Bottle **£29.95**
- 29 Wicked Lady White Zinfandel, California, USA**  
Medium-sweet, with delicious raspberry and strawberry flavours.  
175ml **£6.25** 250ml **£7.65** Bottle **£22.95**
- 30 The Riddle Rosé, SE Australia**  
Aromas of ripe strawberry with floral, rose petal overtones. Light-bodied on the palate, with soft, sweet berry fruit flavours.  
175ml **£5.50** 250ml **£7.30** Bottle **£19.50**