

BOISDALE OF BELGRAVIA

OYSTERS

Mersea Island, Essex | 2.50 each

Jersey, Channel Isles | 3.75 each

Morecombe Bay, Lancashire | 3.00 each

Lindisfarne, Northumberland | 3.25 each

Served individually with your choice of dressing:
Classic mignonette – shallot and red wine vinegar
Citrus-ponzu or Vietnamese ginger and chilli
Extra dressing | 75p each

CURED FISH

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands
17.50 / 25

25ml noggin of The Macallan Fine Oak | 8.60

Isle of Gigha Smoked Halibut

Smoked over whisky barrel chips from the
Kilchoman distillery on Islay
19.75 / 27.25

25ml noggin of Bowmore 12yo | 6.95

Pickled Orkney Herrings

Mustard and dill sauce, rye bread
10.50 / 18

25ml noggin of Glenmorangie Quinta Ruban 12yo | 6.80

Boisdale's Whisky Cured Smoked Salmon

Infused with Talisker 10yo single malt from the Isle of Skye
19.50 / 27
25ml noggin Talisker 10yo | 6.80

Ménage a Quatre

A combination of all four
22.50

SIDES

Thrice cooked chips | 5

Truffle, rosemary & parmesan chips | 5.50

Mashed potatoes, Somerset butter, dulse | 4.50

Wild mushrooms & lovage | 12

Bashed neeps, swede, carrot & black pepper | 4

Special vegetables of the day | market price

Sautéed spinach, Amalfi lemon, olive oil | 5.50

Broccoli, smoked olive oil | 5.25

Green leaf salad, vinaigrette | 4.25

SAUCES

Claret gravy | 3

Boisdale Bloody Mary ketchup | 2.50

Black truffle mayo | 3

Smoked béarnaise sauce | 3.50

Green peppercorn sauce | 3

Wild mushroom & brandy sauce | 12

Seared foie gras, truffle sauce,
shaved black truffles | 18

FIRST COURSES

Roast Mini Dumfriesshire

Blackface Haggis

Neeps, tatties, liquor

8.75

25ml noggin of Lower East Side Malt Whisky

6

London Burrata

Asparagus, pimento peppers, salsa verde

13.25

Carpaccio of Juniper Cured &

Smoked Wild Venison

Scottish chanterelles, truffle mayo, parmesan

13.50

Lobster Bisque

Splash of Armagnac, croutons, dulse

9.50

Crispy Squid, Chilli &

Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

9.75

Pata Negra

Iberico Cured Ham

Pickles, Spanish tomato bread

19.75

Wild Green, Avocado &

Berkswell Ewes' Cheese Salad

Buckwheat nibs, lime honey, mustard

8.50 | 16

Caviar

Served over ice with pancakes

20g Royal Baerii | 49.50

30g Russian Oscietra | 95

Fettuccine

Liguori's Organic Pasta From Italy's Campania Region

With lobster, chilli, soft herbs, lobster sauce | 19.50 / 38

With Italian Summer truffles & white truffle butter, 2 or 5 grams | 12.75 / 17.50

With ragu of wild venison, parmesan | 13 / 22

MAIN COURSES

Steamed Shetland Mussels in Wine

Coriander, ginger, sourdough toast

17.50

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

16.75

25ml noggin of Lower East Side Malt Whisky

6 supplement

Coronation Chicken

Avocado, fig and almond salad

16.25

Harissa, Vegetable &

Labneh Strudel

Asparagus, peas, mint

16.25

Cold Poached Seatrout &

Early Potato & Horseradish Salad

Coastal herb salsa verde, cold pressed olive oil

26.75

Fish of the Day

Daily fresh fish from the South Coast.

Please ask for details

Plateau de Fruits de Mer (serves 2)

Whole Lobster, 6 langoustines, 6 rock oysters, pint of mussels

(served over ice to share, subject to availability) | 85

BOISDALE SPECIAL SELECT SCOTTISH BEEF

Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance

5oz Fillet Minute Steak

21 day dry aged (pink only) | 18.75

7oz Centre-cut Fillet

21 day dry aged | 29.50

12oz Prime Ribeye

35 day dry aged | 35

10oz Fillet on the Bone

"probably the best steak in the world"

28 day dry aged | 45

20oz Chateaubriand

21 day dry aged | 75

(serves two)

BURGERS

Choose between the very best certified Aberdeenshire grass-fed
beef, vegetarian haggis or free range Yorkshire chicken

FINE
SCOTTISH
BEEF

VEGETARIAN
HAGGIS

GRILLED
MARINATED
CHICKEN

Classic

Lemon-tarragon mayo, dill pickles, red onion, beef tomato

12.50

11.75

13.00

Cheese & Bacon

Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo

15.50

14.75

16.00

Jerk BBQ

Hot yellow Scotch bonnet peppers, avocado, charred pineapple

16

15.25

16.50

Truffle

Black truffle mayo, triple cheese, roasted mushroom

20

19.25

20.50

Venison

Venison shin ragu, triple cheese, truffle mayo

20

19.25

20.50

Add triple cheese melt 1.50 or dry-cured Ayrshire bacon | 1.50

THE WISDOM AND WIT OF
WINSTON CHURCHILL



"Eating my words has never
given me indigestion"