



BOISDALE OF MAYFAIR

3 Course Gourmet Dinner & Live Music

£59.50

Avocado, blood orange & almond salad
coriander, lime & honey dressing

Highland venison Scotch egg
pickled red cabbage, mushroom ketchup

John Ross kiln cured Scottish smoked salmon
capers, shallots & crème fraîche

Roast Dumfriesshire Blackface haggis
bashed neeps & tatties

Carpaccio of Cornish octopus
ponzu dressing, chilli, coriander



7oz Buccleuch dry-aged centre-cut fillet steak
Béarnaise sauce & hand cut chips

Fish of the day
Daily fresh fish from Brixham market

Truffle rib-steak burger
black truffle mayonnaise, melted Oglesfield & roast mushrooms

Morel mushroom & wild garlic orzo risotto
slow-cooked duck egg, cold pressed olive oil

Highland venison cottage pie
three cheese & smoked potato crust, Boisdale pickles



White chocolate & Scottish raspberry cheesecake
raspberry coulis

Honey, ginger & almond parfait
macerated cherries

Selection of ice creams or sorbets

Selection of 3 British cheeses
served with Boisdale chutney and oatcakes

