

BOISDALE OF BELGRAVIA

OYSTERS

Mersea Island, Essex | 2.50 each
Jersey, Channel Isles | 3.75 each
Carlingford, Ireland | 3.00 each
Colchester Native, Essex | 4.90 each

served individually with your choice of dressing:
classic mignonette – shallot & red wine vinegar,
citrus-ponzu or Vietnamese ginger & 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 & 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, dusle | 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

Good gravy | 3
Boisdale Bloody Mary ketchup | 2.50
Black truffle mayonnaise | 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 The Glenrothes 10yo single malt | 6

London burrata
beetroot, black walnut, chickpeas,
cold pressed olive oil
13.25
**Carpaccio of juniper cured &
smoked wild venison**
Italian black truffle, rocket, aged parmesan
13.50

Lobster bisque
splash of Armagnac, croutons, dulse
9.50

**Crispy squid, chilli &
Tellicherry pepper**
cucumber pickle, lime & chilli mayonnaise
9.75

**Pata Negra
Iberico cured ham**
pickles, Spanish tomato bread
19.75
**Sicilian blood orange,
red quinoa & avocado salad**
mint, olive, smoked almond
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 Périgord Black truffles, 2 or 5 grams | 13.75 / 24.75
with ragu of wild venison, aged parmesan | 13 /

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 the Glenrothes 10yo
single malt | 6 supplement
Coronation chicken
avocado, fig & almond salad
16.25

Fish of the day
daily fresh fish from the South Coast. please ask for details

Wild venison & rabbit pie
Mashed celeriac & grain mustard topping
25

**Roast cauliflower with chard
& wet walnuts**
Pomegranate, torn herbs, cold pressed olive oil
15.75

Cullen-skink fish cake
Smoked haddock, creamed leeks,
cockle vinaigrette
19

BUCCLEUCH BEEF

Dry aged and grass fed Highland beef of the very finest quality
and fully traceable provenance – as supplied to Boisdale and Buckingham Palace

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 12.50 11.75 13.00
lemon-tarragon mayo, dill pickles, red onion, beef tomato

Cheese & bacon 15.50 14.75 16.00
triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo

Dangerously hot 16 15.25 16.50
Chipotle chilli ketchup, Scotch bonnet, avocado

Truffle 20 19.25 20.50
black truffle mayo, triple cheese, roasted mushroom

Venison 20 19.25 20.50
Venison shin ragu, triple cheese, truffle mayo

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"