

# 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, 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

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**  
 wood roast peppers,  
 harissa, oregano  
 13.25

**Ballotine of Partridge  
 & foie gras**  
 spiced caramelised apple compote, toasted brioche  
 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

**Avocado, blood orange &  
 toasted almond salad**  
 lemon, mint, cold pressed olive oil  
 8

**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 / 18

## 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

**Luxury fish pie**  
 prawns, lobster, mussels, haddock, crab  
 28

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

## 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  
 (seures 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
<b>Classic</b> lemon-tarragon mayo, dill pickles, red onion, beef tomato	12.50	11.75	13.00
<b>Cheese &amp; bacon</b> triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo	15.50	14.75	16.00
<b>Dangerously hot</b> chipotle chilli ketchup, jalapenos, avocado	16	15.25	16.50
<b>Truffle</b> black truffle mayo, triple cheese, roasted mushroom	20	19.25	20.50
<b>Venison</b> 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"