



BOISDALE OF BELGRAVIA

For the table

Boisdale Soda Bread	
Somerset butter, seaweed tapenade	6.95
Crispy Fried Haggis Croquettes (3)	6.5
Harissa Arancini Sicilian risotto balls, Alpine cheese(2)	6
Olives & Almonds	6.5
Salami Sticks Pork, chilli and fennel	5.5

Shellfish

Oysters	
Mersea Island, Essex	half dozen 24 / dozen 48
Jersey, Channel Isles	half dozen 26 / dozen 52
Lobster	
Grilled lobster	half 35 / whole 70
Garlic, lemon & parsley butter	
Lobster mayonnaise	half 35 / whole 70
Served cold	

Caviar

Served over ice with pancakes	
20g Royal Baerii	49.5
30g Russian Oscietra	95

Sides

Vegetables & Salad	
Bashed neeps, swede, carrot & black pepper	6.5
Sautéed spinach	8
Creamed spinach with black truffle	12
Broccoli with shallots & anchovy butter	8
Heritage tomato & red onion salad	7.5
Green leaf salad	6.5
Rocket salad, shaved parmesan & mustard dressing	9
Special vegetable of the day	market price
Potatoes	
Thick-cut chips	6.95
Boiled Cornish early potatoes, parsley & garden mint	7
Truffle, rosemary & parmesan chips, truffle aioli	10
Mashed potatoes, Somerset butter, dulse	7

Sauces

Claret gravy	4.75
Boisdale Bloody Mary ketchup	4.75
Black truffle mayo	4.75
Smoked bearnaise sauce	4.75
Green peppercorn sauce	4.75
Add grilled half lobster, garlic butter	35

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.

First Course

Devilled Whitebait <i>Caper mayo</i>	10
Cullen Skink <i>Traditional smoked haddock chowder, leeks, quails' eggs and croutons</i>	16
Orkney Pickled Herrings <i>Fennel chutney, Hendrick's gin and orange dressing</i>	15.25 / 25
Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, lime and chilli mayo</i>	16.75
Dunkeld Classic Oak Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highlands</i>	22 / 34
Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i>	16.75
<i>Add a 25ml noggin Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5</i>	
Pata Negra Iberico Cured Ham <i>Pickles, Spanish tomato bread</i>	24
Wild Scottish Venison Tartare <i>Confit yolk, toasted sourdough</i>	22.5
Stornoway Black Pudding Scotch Egg <i>Piccalilli, mustard mayo</i>	15

Salads

London Burrata <i>Beetroot, black walnut, cold pressed olive oil</i>	18
Wild Rocket and Shaved Parmesan <i>Mustard dressing</i>	13.5 / 18.5
Chicory, Lanark Blue & Pear Salad <i>Honey, mustard, caramelised walnuts</i>	16.25 / 28

Main Course

Roast Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i>	26.75
<i>Add a 25ml noggin Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5</i>	
Lobster Linguine <i>With garlic, chilli and lobster sauce</i>	28 / 48
Wild Scottish Venison Pie <i>Mashed potatoes, winter greens, claret gravy</i>	34
Hebridean Seatrout & Smoked Haddock Fishcake <i>Sautéed greens, chablis and chive butter sauce</i>	28.75
Scottish Wild Mushroom & Lentil 'Wellington' <i>Creamed leeks, red wine, rosemary</i>	26
Dover Sole Meunière (20oz on-the-bone) <i>Brown butter, capers, lemon</i>	68
Buttermilk Chicken 'Milanese' <i>Crisp parmesan and lemon crumb, rocket, red onion</i>	28
Roast Gloucestershire Old Spot Pork Fillet <i>Dauphinoise potato, burnt apple puree, grain mustard sauce</i>	36
Pan-Fried Sage-Breaded Calves Liver <i>Lyonnaise onion mash, Bordelaise sauce</i>	34.5
<i>Add crispy dry-cured bacon 3.5</i>	
Fish of the Day <i>Daily fresh fish from the South Coast.</i>	Please ask for details

Steak

Scottish Grass-Fed, Dry Aged Beef <i>Hand Selected, Himalayan salt chamber dry aged.</i>			
5oz Minute Fillet	25	16oz T-Bone	64
<i>21 day dry aged (medium only)</i>		<i>35 day dry aged</i>	
12oz Prime Ribeye	52	28oz Cote de Boeuf (serves two)	135
<i>35 day dry aged</i>		<i>35 day dry aged</i>	
8oz Centre-cut Fillet	45		
<i>21 day dry aged</i>			
Rare Breed Aberdeen Angus <i>Grass-fed, dry aged, Halstead, England</i>			
8oz Steak Tartare (raw)	32.5	20oz Chateaubriand (serves two)	99
<i>Mustard, gherkins, toast</i>		<i>21 day dry aged</i>	

Burgers

Choose between the very best beef, vegetarian haggis or crispy breaded buttermilk chicken breast			
Classic	18	Venison	25
Lemon-tarragon mayo, dill pickles, red onion, beef tomato		Wild venison ragu, triple cheese, truffle mayo	
Cheese & Bacon	22	Blue Monday	23
Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo		Melted blue cheese with caramelised red onions	
Truffle	24	Add triple cheese melt 3.5 or dry-cured bacon 3.5	
Black truffle mayo, triple cheese, roasted mushroom			