



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	

First Course

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

Salads

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

Main Course

Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor	26.75
Add a 25ml noggin Tomintoul 10yrs 7.5 / Glencadam 10yrs 8.5	
Lobster Linguine With garlic, chilli and lobster sauce	28 / 48
Wild Scottish Venison Pie Mashed potatoes, winter greens, claret gravy	34
Hebridean Seatrout & Smoked Haddock Fishcake Sautéed greens, chablis and chive butter sauce	28.75
Scottish Wild Mushroom & Lentil 'Wellington' Creamed leeks, red wine, rosemary	26
Dover Sole Meunière (200z on-the-bone) Brown butter, capers, lemon	68
Buttermilk Chicken 'Milanese' Crisp parmesan and lemon crumb, rocket, red onion	28
Roast Gloucestershire Old Spot Pork Fillet Dauphinoise potato, burnt apple puree, grain mustard sauce	36
Pan-Fried Sage-Breaded Calves Liver Lyonnaise onion mash, Bordelaise sauce	34.5
Add crispy dry-cured bacon 3.5	
Fish of the Day Daily fresh fish from the South Coast.	Please ask for details

Steak

Scottish Grass-Fed, Dry Aged Beef Hand Selected, Himalayan salt chamber dry aged.

5oz Minute Fillet	25	16oz T-Bone	64
21 day dry aged (medium only)		35 day dry aged	
12oz Prime Ribeye	52	28oz Cote de Boeuf (serves two)	135
35 day dry aged		35 day dry aged	
8oz Centre-cut Fillet	45		
21 day dry aged			

Rare Breed Aberdeen Angus Grass-fed, dry aged, Halstead, England

8oz Steak Tartare (raw)	32.5	20oz Chateaubriand (serves two)	99
Mustard, gherkins, toast		21 day dry aged	

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			