



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	
Shellfish Platter	
Lobster, king prawns, rock oysters, Shetland mussels	
With shallot mignonette, cocktail sauce, mustard aioli	
Shellfish Platter for two	95
Shellfish Platter for four	190
Roast Shellfish for two	
Lobster, king prawns, scallops with garlic butter	95

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
Saut��ed spinach	8
Creamed spinach with black truffle	12
Broccoli with shallots & anchovy butter	8
Saut��ed garlic mushrooms, parsley & breadcrumbs	7.5
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
Wild mushroom cream sauce	10
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 Caper mayo	10
Cullen Skink Traditional smoked haddock chowder, leeks, quails' eggs and croutons	16
Crispy Squid, Chilli & Tellicherry Pepper Cucumber pickle, lime and chilli mayo	16
Dunkeld Classic Oak Smoked Salmon Multiple award-winning salmon from the Scottish Highlands	19.25 / 27
Crispy King Prawn Tacos Spiced tomato salsa, soft tortilla	18
Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor	16.5
Add a 25ml noggin Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5	
Pata Negra Iberico Cured Ham Pickles, Spanish tomato bread	21.5
Wild Scottish Venison Carpaccio Truffle mayo, aged Parmesan, pickled mushrooms	22
Orkney Pickled Herrings Rye, mustard and dill dressing	15 / 22
Roast 'Isle of Uist' Scallop Confit pork belly, apple and hazelnut salad	22

Salads

London Burrata Butternut squash, pumpkin seeds, salsa verde	18
'Coronation' Pheasant Avocado, figs, almonds	28
Beetroot with Crispy Fried Hen's Egg Toasted walnuts, house salad cream	14.5 / 24

Main Course

Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor	26.5
Add a 25ml noggin Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5	
Lobster Linguine With garlic, chilli and lobster sauce	28 / 48
Smoked Haddock & Orkney Salmon Fishcake Slow cooked leeks, sauce gribiche	28
Beetroot Gnocchi, Goats Cheese & Rocket Beet puree, cold pressed olive oil	24
Braised Highland Venison Pie Mashed potato, pancetta, wild mushroom sauce	34
Char-Grilled Tron��on of Scottish Halibut On-the-bone, tarragon hollandaise, lemon	45
Buttermilk Chicken 'Milanese' Crisp parmesan and lemon crumb, rocket, red onion	26.75
Roast Gloucestershire Old Spot Pork Fillet Porcini mushroom sauce, buttered spaetzle	36
Pan Fried Calves' Liver, Capers & Raisins Grilled radicchio, polenta, marsala sauce	32.5
Add grilled dry-cured bacon 3.5	
Steamed Shetland Mussels White wine, ginger, coriander	26
Fish of the Day Daily fresh fish from the South Coast.	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
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 <i>Grass-fed, dry aged, Halstead, England</i>			
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	16	Venison	24
Lemon-tarragon mayo, dill pickles, red onion, beef tomato		Wild venison ragu, triple cheese, truffle mayo	
Cheese & Bacon	20	Blue Monday	21
Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo		Melted blue cheese with caramelised red onions	
Truffle	22	Add triple cheese melt 3.5 or dry-cured bacon 3.5	
Black truffle mayo, triple cheese, roasted mushroom			