



BOISDALE OF BELGRAVIA

— FOR THE TABLE —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Crispy Haggis Bon-Bons (3)
6.5

Olives & Almonds
6.5

Cauliflower Cheese

Croquettes (2) 6

Lightly crumbed, triple cheese bites

Wild Venison Bresaola

Lemon and olive oil 12

— CAVIAR —

Served over ice with pancakes

20g Royal Baerii 49.5 30g Russian Oscietra 95

— OYSTERS —

Mersea Pyefleet, Essex
half dozen 29 / dozen 59

Jersey, Channel Isles
half dozen 26 / dozen 52

Oysters of the week
half dozen MP / dozen MP

— CURED FISH —

Dunkeld Classic Oak Smoked Salmon 22 / 34.5
Multiple award-winning salmon from the Scottish Highlands

Orkney Pickled Herrings 16 / 28
New potatoes, horseradish, dill

Cured Scottish Seatrout 'Gravadlax' 19.5
Dill-cucumber pickles, trout caviar, honey & mustard dressing

— SHELLFISH —

Potted Brown Shrimp 26
Toast and lemon

Roast Scallops from the Isle of Uist 28
Juniper-cured bacon, celeriac puree

— LOBSTER —

Grilled Lobster 34 / 68
Garlic, lemon and parsley butter

Lobster Linguine 28 / 48
With garlic, chilli and lobster sauce

Lobster Mayonnaise 34 / 68
Served cold

— FIRST COURSE —

Devilled Whitebait Caper mayo 11.5

Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor 16.75
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties A savoury blend of oats, vegetables, pulses and warming spices 15.5
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

London Burrata Blood orange, pine nuts, salsa verde 18.5

Steak Tartare (raw) Hand-cut beef, Dijon mustard, cornichons, toast 22.5

Beetroot & Grilled Heritage Carrot Salad Somerset goats' cheese, grains, pomegranate 15.5 / 26

Selection of Fine British Cured Charcuterie Pickled walnuts, gooseberry chutney 28

Cullen Skink Traditional smoked haddock chowder, leeks, quails' eggs and croutons 16

Carpaccio of Gin & Juniper Cured Scottish Wild Venison Black truffle gribiche sauce, aged Parmesan, rocket 22

Crispy Squid, Chilli & Tellicherry Pepper Cucumber pickle, lime and chilli mayo 16.75

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 14.5% service charge will be added to your bill.

— MAIN COURSE —

Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor 26.75

Add a 25ml noggin Glencadam Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties A savoury blend of oats, vegetables, pulses and warming spices 24.5

Add a 25ml noggin Glencadam Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Buttermilk Chicken 'Milanese' Crisp parmesan and lemon crumb, rocket, red onion 28.5

Roast '30 Day' Dry-Aged Suffolk Pork Ribeye Crushed potatoes, wild mushroom sauce 36.5

Roast Scottish Halibut, Fennel, Capers & Olives On the bone, foaming brown butter, lemon 44

Watercress & Scottish Chanterelle Mushroom Risotto Shaved aged Parmesan 28

Roast Pavé of Wild Scottish Venison Spiced braised red cabbage, gremolata, blackberries 29.5

Pheasant, Rabbit & Tarragon Pie Spring onion mashed potatoes, Boisdale claret gravy 34.5

Scottish Salmon Fishcake Wilted spinach, spiced tomato relish 28.75

Pan Fried Calves Liver and Seared Foie Gras Crispy shallots, sage & lemon butter 36.5

Add crisp juniper dry-cured bacon 3.5

Classic Steak Tartare (raw) Hand-cut beef, Dijon mustard, cornichons, toast 32.5

Fish of the Day Daily fresh fish from the South Coast Please ask for details

— STEAK —

Scottish Grass-Fed, Dry Aged Beef Hand Selected for Boisdale

5oz Minute Fillet 25
21 day dry aged (medium only)

8oz Centre-cut Fillet 45
21 day dry aged

20oz Chateaubriand (serves two) 99
21 day dry aged

12oz Prime Ribeye 52
35 day dry aged

16oz T-Bone 64
35 day dry aged

28oz Cote de Boeuf (serves two) 135
35 day dry aged

Wagyu Premium Yorkshire Wagyu, sustainably reared in the United Kingdom

10oz Ribeye Deep marbling, exquisitely succulent beef 65

— BURGERS —

Choose between Wagyu Burger, Vegetarian Haggis or Crispy Breaded Buttermilk Chicken Breast

Classic 19.5
Lemon-tarragon mayo, dill
pickles, red onion, beef tomato

Cheese & Bacon 24.5
Triple cheese, dry cured Ayrshire
bacon, lemon-tarragon mayo

Truffle 26.5
Black truffle mayo, triple cheese,
roasted mushroom

Venison 28
Wild venison ragu,
triple cheese, truffle mayo

Add triple cheese melt 3.5 or Juniper dry-cured bacon 3.5

— SIDES & SAUCES —

Vegetables & Salad

Bashed neeps, swede, carrot & black pepper	6.5
Sautéed spinach	8
Creamed spinach with black truffle	12
Steamed broccoli, shallot, chilli & anchovy butter	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

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
Wild mushroom, brandy & cream sauce	12
Seared Foie Gras with black truffle sauce	21.5
Add grilled half lobster, garlic butter	35

Potatoes

Thick-cut chips	6.95
Boiled new potatoes, parsley & garden mint	7
Truffle, rosemary & parmesan chips, truffle aioli	10
Mashed potatoes, Somerset butter, dulce	7