



ALL DAY MENU
BOISDALE OF BELGRAVIA

— SHELLFISH —

Oysters

Mersea Pyefleet, Essex half dozen / dozen 29 / 59

Jersey, Channel Isles half dozen / dozen 26 / 52

Lobster

Lobster Mayonnaise Served cold half 34 / whole 68

— SMALL PLATES —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Olives & Almonds 6.5

Orkney Pickled Herrings Cornish earlies, horseradish and dill salad 15.5 / 28

Grilled Nectarine & Heirloom Tomato Salad Somerset goats' cheese, grains, honey 15.5 / 26

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

Dunkeld Smoked Salmon on Toast 11

Deep Fried Haggis Bon-Bons (3) 6.5

Devilled Whitebait, Caper Mayo 11.5

Cauliflower Cheese Croquettes (2) Lightly crumbed, triple cheese bites 6

Pata Negra Iberico Ham, Pickles 16.5

Thrice Cooked Chips 6.95

Wild Venison Bresaola Lemon and olive oil 12

Truffle, Rosemary & Parmesan Chips Truffle aioli 10

— LARGER PLATES —

Welsh Rarebit Hot triple cheese sauce, ale, mustard and Worcestershire sauce on toast 13

Dunkeld Classic Oak Smoked Salmon 22 / 34.5

Multiple award-winning salmon from the Scottish Highlands

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

London Burrata Gazpacho, roast peppers, lovage pesto 18

8oz Fine Scottish Fillet Steak Himalayan salt chamber dry aged, béarnaise sauce 45

Cheese & Bacon Beef Burger Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo 22

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.