



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 35 / whole 70

— SMALL PLATES —

**Boisdale Soda Bread** Somerset butter, seaweed tapenade 6.95

**Olives & Almonds** 6.5

**Orkney Pickled Herrings** Gratinated potatoes, samphire green sauce 16 / 28

**Avocado, Lentil & Purple Spouting Superfood Salad** Seasonal leaf, toasted seeds, mustard dressing 15 / 25

**Crispy Squid, Aioli** 13.5

**Dunkeld Smoked Salmon on Toast** 11

**Deep Fried Haggis Bon-Bons (3)** 6.5

**Devilled Whitebait, Caper Mayo** 12

**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** Triple cheese, Worchester sauce 11.5

**Dunkeld Classic Oak Smoked Salmon** 23 / 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** Beetroot, black walnut, cold pressed olive oil 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.