



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 *New potatoes, horseradish, dill* 16 / 28

Beetroot & Grilled Heritage Carrot Salad *Somerset goats' cheese, grains, pomegranate* 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

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

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 *Blood orange, pine nuts, salsa verde* 18.5

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

Cheese & Bacon Wagyu Beef Burger *Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo* 24.5

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.