

# BOISDALE OF BELGRAVIA

## Sourdough Bread from the St John Bakery

Served with Somerset butter, seaweed tapenade 4.95

### Greek Olives

Kalamata, early harvest Halkidiki 4.25

### Almonds

Fire roast and smoked 4.5

### Beer Sticks

Pork, chilli and fennel 4.95

### Crispy Fried Arancini

Sicilian rice balls, Alpine cheese, harissa 8.95

## OYSTERS

Mersea Island, Essex 11.5(three) / 21(six)

Jersey, Channel Isles 12(three) / 22(six)

Carlingford Loch, Ireland 14(three) / 26(six)

Loch Ryan Native, Scotland 22(three) / 38(six)

Served individually with your choice of dressing:

Classic mignonette – shallot and red wine vinegar

Citrus-ponzu or Vietnamese ginger and chilli

Extra dressing 75p each

25ml Prochera Martini / 9.75 supplement

## CURED FISH

### Dunkeld Classic Oak

Smoked Salmon 18.75 / 27

Multiple award-winning salmon from the Scottish Highlands

Lincolnshire Wild Smoked Eel 32 / 50

Served with a warm potato, bacon and horseradish salad

Pickled Orkney Herrings 13.5 / 19

Mustard and dill sauce, rye bread

### Boisdale's Whisky Cured

Smoked Salmon 19.75 / 28

Infused with Talisker 10yo single malt from the Isle of Skye

Ménage a Quatre 26

A combination of all four

Classic smoked and whisky cured salmon, herrings, smoked eel with bacon. Served with rye bread and lemon.

## SIDES

Thrice cooked chips 5.95

Truffle, rosemary & parmesan chips 6.75

Mashed potatoes, Somerset butter, dulse 5.75

Bashed neeps, swede, carrot & black pepper 5.5

Special vegetables of the day market price

Sautéed spinach, Amalfi lemon, olive oil 7.5

Cornish new potatoes, seaweed butter 6.5

Broccoli, smoked olive oil 6

Wild salad, vinaigrette 6.5

## SAUCES

Claret gravy 3.5

Boisdale Bloody Mary ketchup 3.5

Black truffle mayo 3.5

Smoked béarnaise sauce 3.5

Green peppercorn sauce 3.5

Wild mushroom fricassee with madeira and crème fraîche 15

## FIRST COURSES

Devilled Whitebait 10

Caper mayo

Roast Mini Dumfriesshire

Blackface Haggis 12.75

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 / Aberfeldy 15yrs £11

Carpaccio of Gin & Juniper Cured

Wild Scottish Venison 17.25

Truffle mayo, rocket, aged parmesan

Pata Negra Iberico Cured Ham 21.5

Pickles, Spanish tomato bread

Crispy Squid, Chilli

& Tellicherry Pepper 14.25

Cucumber pickle, lime and chilli mayo

London Burrata 14.75

Hazelnut pistou, bitter leaves, pine honey

Cullen Skink 15

Traditional smoked haddock chowder, leeks, quails' eggs and croutons

King Prawn Cocktail 22

Classic Marie Rose, English lettuce, lemon

Beetroot Salad, Avocado & Soft

Wiltshire Goat's Cheese 14 / 26.5

Candid walnuts, chili and mint

Caviar

Served over ice with pancakes

20g Royal Baerii 49.5 30g Russian Oscietra 95

## FETTUCCINE

Liguori's Organic Pasta From Italy's Campania Region

With lobster, chilli, soft herbs, lobster sauce 25 / 44

With Italian black truffles & white truffle butter, 2 or 5 grams 13.75 / 28

With a ragu of wild venison, parmesan 15 / 26.5

## MAIN COURSES

Roast Dumfriesshire Blackface Haggis 22.5

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 / Aberfeldy 15yrs £11

Smoked Haddock, Seatrout &

Crab Fishcake 26

Sautéed greens, gribiche sauce

'Coronation' Pheasant 26.5

Avocado, fig, almonds

Calves Liver, Horseradish Mash,

Crispy Shallots 32.5

Sage, claret gravy

Rabbit Pie 32.5

Wild mushroom fricassee, madeira and crème fraîche

Steamed Shetland Mussels 22.5

Ginger, white wine, coriander

Chicken 'Milanese' 25

Crisp parmesan and lemon crumb, rocket, red onion

Butternut Squash, Sage &

Parmesan Risotto 19.75

Sautéed oyster king oyster mushrooms

Fish of the Day Please ask for details

Daily fresh fish from the South Coast.

Wild Venison & Claret Sausages with Wild Mushroom Sauce 29

Spiced-braised red cabbage, apples and redcurrants

## LOBSTER

Grilled Lobster Garlic, lemon and parsley butter 66

Lobster Thermidor Mustard, English Alpine cheese, tarragon 69.5

Lobster Mayonnaise Served cold Half 35 / Whole 66

## SCOTTISH BEEF SELECTED FOR BOISDALE

Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance

5oz Fillet Minute Steak 21 day dry aged (pink only) 24.5

8oz Steak Tartare (raw), crispy shallots and sourdough toast 32.5

8oz Centre-cut Fillet 21 day dry aged 37.5

12oz Prime Ribeye 35 day dry aged 45

28oz Cote de Boeuf 35 day dry aged 98

20oz Chateaubriand 21 day dry aged (serves two) 88

## BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken

Classic Lemon-tarragon mayo, dill pickles, red onion, beef tomato 15

Cheese & Bacon Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo 19

Korean Crushed avocado, kimchi slaw, red chilli-lime mayo 18.75

Truffle Black truffle mayo, triple cheese, roasted mushroom 21

Venison Wild venison ragu, triple cheese, truffle mayo 22.5

Add triple cheese melt 3 or dry-cured Ayrshire bacon 3

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.