

# BOISDALE OF BELGRAVIA

## BURNS WEEK SPECTACULAR 2026 SUPPER & SHOW

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

**Crispy Fried Haggis  
Croquettes (3)** 6.5

**Harissa Arancini**  
*Sicilian risotto balls, Alpine cheese(2)* 6

**Olives & Almonds**  
6.5

**Salami Sticks**  
*Pork, chilli and fennel* 5.5

**Wild Venison Tartare**  
*Confit hen's egg, crispy shallots, toast*

**Chicory, Pear & Lanark Blue Cheese Salad**  
*Honey, mustard, caramelised walnuts*

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

**Dunkeld Classic Oak Smoked  
Scottish Salmon**  
*Shallots, capers, chives*

**Stornoway Black Pudding Scotch Egg**  
*Piccalilli, mustard mayo*

**Mini Roast Dumfriesshire Blackface Haggis**  
*Mashed potatoes, bashed neeps*

*Add a 25ml noggin*

**Elegant and gentle** Tomintoul 10yo 7.8 | Tomintoul 16yo 11.2

**Mighty and peaty** Glencadam 10yo 8.9 | Glencadam 15yo 11.7

**Crispy Breaded Pheasant 'Kiev'**  
*Garlic butter, mashed potatoes, spiced red cabbage*

**Scottish Seabass Fillet, Shellfish & Saffron Sauce**  
*New potatoes, dulse and lemon*

**Hebridean Seatrout & Smoked Haddock Fishcake**  
*Sauteed greens, Chablis and chive butter sauce*

**Roast Prime Scottish Fillet Steak**  
*35 day Himalayan salt chamber dry aged*  
*Thrice cooked chips, bearnaise sauce | £10 supplement*

**Scottish Wild Mushroom  
& Lentil 'Wellington'**  
*Creamed leeks, red wine, rosemary*

**Traditional Steamed Clottie Dumpling**  
*Isle of Skye single malt custard*

**Cranachan**  
*Whisky marinated raspberries, toasted oats, honeycomb*

**Scotch Tart, Whisky & Demerara Whipped Cream**  
*Candied fruits and almonds*

**Selection of Scottish Artisan Cheeses**  
*Served with heather honey, oat cakes and conference pears | £6 supplement*

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.