

BOISDALE

OF BELGRAVIA

DINNER & SHOW

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

FIRST COURSES

Six Rock Oysters

Served in the half shell over-ice

with classic mignonette, ponzu or ginger and chill dressing

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayonnaise

Wye Valley Asparagus, Avocado, Crispy Hen's Egg

Beetroot, olives, dill salad cream

Dunked Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

(Add a noggin of 25 cl Aberfeldy 12 yr £7 for an additional supplement)

London Burrata

Asparagus, pimento peppers, wild garlic

Carpaccio of Gin & Juniper Cured Wild Scottish Venison

Truffle mayo, rocket, aged parmesan

MAIN COURSES

Buttermilk Chicken 'Milanese'

Crisp parmesan and lemon crumb, rocket, red onion

Wild Venison & Claret Sausages

Puy lentil ragout, parsley, shallot and caper salad

Luxury Fish Pie

Lobster, prawn, crab, smoked haddock

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce

Organic Fettuccine with Italian Black Winter Truffles

White truffle butter, aged Parmesan

Fish of the Day

Daily fresh fish from the South Coast - please ask for details

Okra, Spinach & Chickpea Coconut Curry

Fragrant rice, poppadums, chutney

Cheese & Bacon Burger

With triple cheese and dry cured Ayrshire bacon, thrice cooked chips, lemon and tarragon mayo

SIDES

Thrice cooked chips	6.25	Special vegetables of the day	market price
Mashed potatoes, Somerset butter, dulse	6.25	Jersey Royal potatoes, seaweed butter	6.5
Truffle, rosemary & parmesan chips	7.5	Broccoli, smoked olive oil	6.5
Sautéed spinach, Amalfi lemon, olive oil	7.5	Green leaf salad, vinaigrette	6.5
Bashed neeps, swede, carrot & black pepper	5.5		

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 13.5% service charge will be added to your bill.