

# BOISDALE OF BELGRAVIA

## JACOBITE

£64.5

### FIRST COURSES

#### Cullen Skink

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

#### Wild Scottish Venison Carpaccio

*Truffle mayo, aged parmesan, pickled mushrooms*

#### Beetroot with Crispy Fried Hen's Egg

*Toasted walnuts, house salad cream*

### OPTIONAL INTERMEDIATE COURSE

#### Mini Dumfriesshire Blackface Haggis

*Served with mashed potatoes, bashed neeps and liquor*

£9.5 SUPPLEMENT

*Add a 25ml noggin*

*Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5*

### MAIN COURSE

#### Roast Gloucestershire Old Spot Pork Fillet

*Morel sauce, buttered spaetzle*

#### Orkney Salmon & Smoked Haddock Fishcake

*Asparagus, cockle and wild garlic salsa verde*

#### Buckwheat & Morel Mushroom Risotto

*Spinach, aged parmesan*

### DESSERT

#### Fresh Berries with White Chocolate & Yoghurt Ganache

*Orange and sesame tuile*

#### Baked Dark Chocolate Cheesecake

*Salted caramelised walnuts, iced-clotted cream*

#### Selection of Scottish Artisan Cheeses

*Served with heather honey, oat cakes and conference pears*

£6.5 SUPPLEMENT

### SIDES

#### Vegetables & Salad

*Sautéed spinach £8*

*Broccoli with shallots & anchovy butter £8*

*Sautéed garlic mushrooms, parsley & breadcrumbs £7.5*

*Heritage tomato & red onion salad £7.5*

*Rocket salad, shaved parmesan & mustard dressing £9*

#### Potatoes

*Thick-cut chips £6.95*

*Boiled Cornish early potatoes, parsley & garden mint £7*

*Truffle, rosemary & parmesan chips, truffle aioli £10*

*All dietary & vegetarian options & requested will be made available on the day.*

*Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.*