

BOISDALE OF BELGRAVIA

HIGHLAND

£74.5

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon, Capers & Shallots

Multiple award-winning salmon from the Scottish Highlands

London Burrata

Butternut squash, pumpkin seeds, salsa verde

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

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

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

Thrice cooked hand-cut chips, béarnaise sauce

Beetroot Gnocchi, Goats Cheese & Rocket

Beet puree, cold pressed olive oil

Char-Grilled Tronçon of Scottish Halibut

On-the-bone, tarragon hollandaise, lemon

DESSERT

Fresh Berries with White Chocolate & Yoghurt Ganache

Orange and sesame tuile

Baked Dark Chocolate Cheesecake

Salted caramelised walnuts, iced-clotted cream

Selection of Great British 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.