

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

Asparagus, Pea & Broad Bean Risotto

Mint, 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 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.