



JAZZ SUNDAY LUNCH
BOISDALE OF BELGRAVIA

— FOR THE TABLE —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95				
Deep Fried Haggis Bon-Bons (3)	6.5	Cauliflower Cheese Croquettes (2) Lightly crumbed, triple cheese bites	6	Olives & Almonds 6.5
				Wild Venison Bresaola 12 Lemon and olive oil

— FIRST COURSES —

Cullen Skink Traditional smoked haddock chowder, leeks, quails eggs, croutons	London Burrata Beetroot, black walnut, cold pressed olive oil
Dunkeld Classic Oak Smoked Salmon Multiple award-winning salmon from the Scottish Highlands	Pressed Terrine of Scottish Game Chutney, cornichons, toast
Crispy Squid, Chilli & Tellicherry Pepper Cucumber pickle, lime and chilli mayo	Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor Add a 25ml noggin Glencadam Reserva Andalucia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9
Avocado, Lentil & Purple Spouting Superfood Salad (v) Seasonal leaf, toasted seeds, mustard dressing	
Orkney Pickled Herrings Gratinated potatoes, samphire green sauce	

— ROASTS —

Roast Sirloin of Scottish Dry Aged Beef Yorkshire pudding and horseradish cream	Roast Loin of Gloucestershire Old Spot Pork Caramelised apple sauce
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— SHARING ROASTS FOR TWO —

800g Cote du Beouf 35 day dry aged, Scottish rib of beef on the bone	30 PP SUPPLEMENT	650g Chateaubraind 21 day dry aged, Scottish fillet of beef	25 PP SUPPLEMENT
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Roasts are served with all the trimmings: goose-fat roast potatoes, bashed neeps, seasonal greens and Boisdale claret gravy.

— MAIN COURSES —

Buttermilk Chicken 'Milanese' Crisp parmesan and lemon crumb, rocket, red onion	Dumfriesshire Blackface Haggis Neeps, tatties, liquor Add a 25ml noggin Glencadam Reserva Andalucia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9
Hebridean Seatrout & Smoked Haddock Fishcake Sautéed greens, chablis and chive butter sauce	Wild Venison & Claret Sausages with Mustard Sauce Mashed potatoes, carrot and sage puree
Burgers (choose from beef, veggie haggis or crispy buttermilk chicken) Boisdale Classic – lemon-tarragon mayo, dill pickles & red onion Truffle – Black truffle mayo, triple cheese, roasted mushroom Add triple cheese melt 3.5 or dry cured bacon 3.5	Morel Mushroom & Wild Garlic Risotto Parmesan crackling
	Fish of the Day Daily fresh fish from the South Coast, please ask for details

— FEASTING SIDES & SAUCES —

Truffled cauliflower 'triple' cheese
Honey roast carrots, chervil & orange
Goose-fat roast potatoes
Yorkshire pudding
Thrice cooked chips
Braised french style peas & bacon
Truffle, rosemary & parmesan chips, truffle aioli
Sourdough bread sauce
Boisdale Claret gravy
Bearnaise sauce

— PUDDING —

9	Sticky Toffee Pudding	7.5
6.25	Toffee and Jamaican rum sauce, Cornish clotted cream	
7	Boisdale Fruit Crumble	7.5
	English custard	
3	Chocolate Tart	7.5
6.95	Raspberries, pistachio crème	
7	Passion Fruit Pavlova	7.5
	White chocolate ganache	
10	Selection of Great British Farmhouse Cheeses	12.5
4.75	Served with Scottish oatcakes and a selection of condiments	
4.75	Scottish Cranachan	7.5
	Raspberries, honey, toasted oats	
4.75	Selection of Ice Cream & Sorbets	7.5