

BOISDALE OF BELGRAVIA

JAZZ SUNDAY LUNCH

Boisdale Soda Bread <i>Somerset butter, seaweed tapenade</i>					£6.95
Crispy Fried Haggis (3)	£6.5	Harissa Arancini (2)	£6	Olives & Almonds	£6.5
Fritters		<i>Sicilian risotto balls, Alpine cheese</i>		Salami Sticks	£5.5
				<i>Pork, chilli and fennel</i>	½ dozen Rock Oysters £26

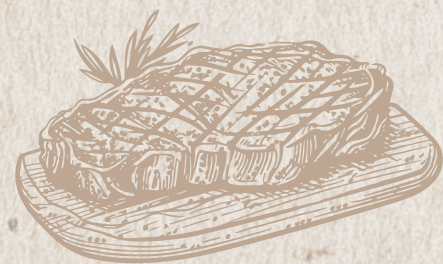
FIRST COURSES

- Cullen Skink**
Traditional smoked haddock chowder, leeks, quails eggs, croutons
- Dunkeld Classic Oak Smoked Salmon**
Multiple award-winning salmon from the Scottish Highlands
- Crispy Squid, Chilli & Tellicherry Pepper**
Cucumber pickle, lime and chilli mayo
- Beetroot with Crispy Fried Hen's Egg (v)**
Toasted walnuts, house salad cream
- Orkney Pickled Herrings**
Mustard and dill dressing, rye bread

- London Burrata**
Fennel, blood orange, wild garlic pesto
- Wild Scottish Venison Carpaccio**
Truffle mayo, aged parmesan, pickled mushrooms
- Roast Mini Dumfriesshire Blackface Haggis**
Neeps, tatties, liquor
Add a 25ml noggin
Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

ROASTS

- Roast Sirloin of Scottish Dry Aged Beef**
Yorkshire pudding and horseradish cream
- Roast Loin of Gloucestershire Old Spot Pork**
Caramelised apple sauce



SHARING ROASTS FOR TWO



- Whole Roast Suffolk Chicken**
Sourdough bread sauce
£8.5 pp supplement
- 800g Cote du Beuf**
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

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
- Orkney Salmon & Smoked Haddock Fishcake**
Asparagus, cockle and wild garlic salsa verde
- 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

- Dumfriesshire Blackface Haggis**
Neeps, tatties, liquor
Add a 25ml noggin
Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5
- Buckwheat & Morel Mushroom Risotto**
Spinach, aged parmesan
- Fish of the day**
Daily fresh fish from the South Coast, please ask for details

FEASTING SIDES & SAUCES

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

PUDDING

- £9** **Sticky Toffee Pudding**
Toffee and Jamaican rum sauce, Cornish clotted cream
- £8.5** **Boisdale Fruit Crumble**
English custard
- £6.25** **Almond & Raspberry Bakewell Tart**
Madagascan vanilla-Chantilly cream
- £7** **Baked Dark Chocolate Cheesecake**
Salted caramelised walnuts, iced-clotted cream
- £3** **Selection of Great British Farmhouse Cheeses**
Served with heather honey, Scottish oatcakes **£6 supplement**
- £6.95** **Fresh Berries with White Chocolate & Yoghurt Ganache**
Orange and sesame tuile
- £8.5** **Selection of Ice Cream & Sorbets**
- £7**
- £10**
- £4.75**
- £4.75**
- £4.75**

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.