



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) <i>Lightly crumbed, triple cheese bites</i>	6	Olives & Almonds	6.5	Wild Venison Bresaola <i>Lemon and olive oil</i>	12
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FIRST COURSES

Cullen Skink <i>Traditional smoked haddock chowder, leeks, quails eggs, croutons</i>	16	London Burrata <i>Gazpacho, roast peppers, lovage pesto</i>	18
Dunkeld Classic Oak Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highlands</i>	22	Carpaccio of Gin & Juniper Cured Scottish Wild Venison <i>Black truffle gribiche sauce, aged Parmesan, rocket</i>	22
Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, lime and chilli mayo</i>	16.75	Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i>	16.75
Grilled Nectarine & Heirloom Tomato Salad (v) <i>Somerset goats' cheese, grains, honey</i>	15.5 / 26	<i>Add a 25ml noggin</i>	
Orkney Pickled Herrings <i>Cornish earlies, horseradish and dill salad</i>	15.5 / 28	<i>Glencadam Reserva Andalucia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9</i>	

ROASTS

Roast Sirloin of Scottish Dry Aged Beef <i>Yorkshire pudding and horseradish cream</i>	36	Roast Loin of Gloucestershire Old Spot Pork <i>Caramelised apple sauce</i>	29.5
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SHARING ROASTS FOR TWO

800g Cote du Beouf <i>35 day dry aged, Scottish rib of beef on the bone</i>	135	650g Chateaubraind <i>21 day dry aged, Scottish fillet of beef</i>	99
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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' <i>Crisp parmesan and lemon crumb, rocket, red onion</i>	28.5	Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i>	26.75
Scottish Salmon Fishcake <i>Wilted spinach, spiced tomato relish</i>	28.75	<i>Add a 25ml noggin</i>	
Burgers (choose from beef, veggie haggis or crispy buttermilk chicken)		<i>Glencadam Reserva Andalucia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9</i>	
Boisdale Classic – lemon-tarragon mayo, dill pickles & red onion	18	Aylesbury Duck, Chicken & Morel Mushroom Pie <i>Spring onion mashed potatoes, Boisdale claret gravy</i>	29.5
Truffle – Black truffle mayo, triple cheese, roasted mushroom	24	Sautéed Somerset Goats' Cheese & Potato Gnocchi <i>Fricassee of broad beans, peas and soft herbs</i>	26
<i>Add triple cheese melt 3.5 or dry cured bacon 3.5</i>		Fish of the Day <i>Daily fresh fish from the South Coast, please ask for details</i>	market price

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

Sticky Toffee Pudding <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	13.75
Caramelised Apple & Raspberry Crumble <i>Great Scottish custard</i>	12.75
Lemon 'Brûlée' Tart <i>Madagascan Vanilla cream, fresh raspberries</i>	13
Venezuelan Chocolate Cheesecake with Thyme-roasted Plums <i>Crushed cookies white chocolate crèmeux</i>	13.5
Selection of Great British Farmhouse Cheeses <i>Served with Scottish oatcakes and a selection of condiments</i>	18.5
'Cranachan' Knickerbocker Glory <i>Raspberries, honeycomb, whisky crème, toasted oats</i>	13.5
Selection of Ice Cream & Sorbets	12

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 14.5% service charge will be added to your bill.