



JAZZ SUNDAY LUNCH  
BOISDALE OF BELGRAVIA

— FOR THE TABLE —

**Boisdale Soda Bread** Somerset butter, seaweed tapenade 6.95

<b>Deep Fried Haggis Bon-Bons (3)</b>	6.5	<b>Cauliflower Cheese Croquettes (2)</b> Lightly crumbed, triple cheese bites	6	<b>Olives &amp; Almonds</b>	6.5	<b>Wild Venison Bresaola</b> Lemon and olive oil	12
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— FIRST COURSES —

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

— ROASTS —

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

<b>800g Cote du Beouf</b> 35 day dry aged, Scottish rib of beef on the bone	135	<b>650g Chateaubraind</b> 21 day dry aged, Scottish fillet of beef	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 —

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

— FEASTING SIDES & SAUCES —

<b>Truffled cauliflower 'triple' cheese</b>	9
<b>Honey roast carrots, chervil &amp; orange</b>	6.25
<b>Goose-fat roast potatoes</b>	7
<b>Yorkshire pudding</b>	3
<b>Thrice cooked chips</b>	6.95
<b>Braised french style peas &amp; bacon</b>	7
<b>Truffle, rosemary &amp; parmesan chips, truffle aioli</b>	10
<b>Sourdough bread sauce</b>	4.75
<b>Boisdale Claret gravy</b>	4.75
<b>Bearnaise sauce</b>	4.75

— PUDDING —

<b>Sticky Toffee Pudding</b> Toffee and Jamaican rum sauce, Cornish clotted cream	13.75
<b>Boisdale Fruit Crumble</b> English custard	12.75
<b>Chocolate Tart</b> Raspberries, pistachio crème	13.5
<b>Passion Fruit Pavlova</b> White chocolate ganache	13
<b>Selection of Great British Farmhouse Cheeses</b> Served with Scottish oatcakes and a selection of condiments	18
<b>Strawberry Cranachan</b> English strawberries, honey, toasted oats	13
<b>Selection of Ice Cream &amp; Sorbets</b>	12