



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 Lemon and olive oil	12
---------------------------------------	-----	--	---	-----------------------------	-----	---	----

— FIRST COURSES —

Cullen Skink Traditional smoked haddock chowder, leeks, quails eggs, croutons	16	London Burrata Gazpacho, roast peppers, lovage pesto	18
Dunkeld Classic Oak Smoked Salmon Multiple award-winning salmon from the Scottish Highlands	23	Carpaccio of Gin & Juniper Cured Scottish Wild Venison Black truffle gribiche sauce, aged Parmesan, rocket	22
Crispy Squid, Chilli & Tellicherry Pepper Cucumber pickle, lime and chilli mayo	16.75	Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor Add a 25ml noggin	16.75
Grilled Nectarine & Heirloom Tomato Salad (v) Somerset goats' cheese, grains, honey	16 / 26	Glencadam Reserva Andalucia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9	
Orkney Pickled Herrings Cornish earlies, horseradish and dill salad	16 / 28		

— ROASTS —

Roast Sirloin of Scottish Dry Aged Beef Yorkshire pudding and horseradish cream	36	Roast Loin of Gloucestershire Old Spot Pork Caramelised apple sauce	29.5
---	----	---	------

— SHARING ROASTS FOR TWO —

800g Cote du Beouf 35 day dry aged, Scottish rib of beef on the bone	135	650g Chateaubraind 21 day dry aged, Scottish fillet of beef	99
--	-----	---	----

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	28.5	Dumfriesshire Blackface Haggis Neeps, tatties, liquor Add a 25ml noggin	26.75
Scottish Salmon Fishcake Wilted spinach, spiced tomato relish	28.75	Glencadam Reserva Andalucia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9	
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	18 24	Aylesbury Duck, Chicken & Morel Mushroom Pie Spring onion mashed potatoes, Boisdale claret gravy	29.5
		Sautéed Somerset Goats' Cheese & Potato Gnocchi Fricassee of broad beans, peas and soft herbs	26
		Fish of the Day Daily fresh fish from the South Coast, please ask for details	market price

— FEASTING SIDES & SAUCES —

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

— PUDDING —

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