

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>

FIRST COURSES

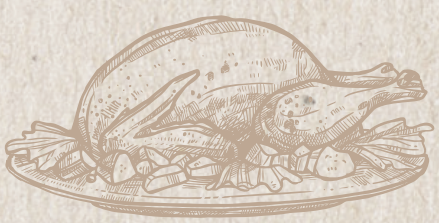
Cullen Skink	£16	London Burrata	£18
<i>Traditional smoked haddock chowder, leeks, quails eggs, croutons</i>		<i>Beetroot, black walnut, cold pressed olive oil</i>	
Dunkeld Classic Oak Smoked Salmon	£22	Duck Liver & Armagnac Parfait	£18
<i>Multiple award-winning salmon from the Scottish Highlands</i>		<i>Celeriac and mustard remoulade, sourdough toast</i>	
Crispy Squid, Chilli & Tellicherry Pepper	£16.75	Roast Mini Dumfriesshire Blackface Haggis	£16.75
<i>Cucumber pickle, lime and chilli mayo</i>		<i>Neeps, tatties, liquor</i>	
Sicilian Blood Orange, Avocado & Red Quinoa Salad (v)	£16 / £26	<i>Add a 25ml noggin</i>	
<i>Mint, olives, smoked almonds</i>		<i>Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5</i>	
Orkney Pickled Herrings	£15 / £22		
<i>Mustard and dill dressing, rye bread</i>			

ROASTS

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



SHARING ROASTS FOR TWO



Whole Roast Suffolk Chicken	£65	800g Cote du Beouf	£135	650g Chateaubraind	£99
<i>Sourdough bread sauce</i>		<i>35 day dry aged, Scottish rib of beef on the bone</i>		<i>21 day dry aged, Scottish fillet of beef</i>	

Roasts are served with all the trimmings: goose-fat roast potatoes, bashed neeps, seasonal greens and Boisdale claret gravy.

MAIN COURSES

Buttermilk Chicken ‘Milanese’	£28	Dumfriesshire Blackface Haggis	£26.75
<i>Crisp parmesan and lemon crumb, rocket, red onion</i>		<i>Neeps, tatties, liquor</i>	
Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake	£28.75	<i>Add a 25ml noggin</i>	
<i>Black kale with horseradish and lemon</i>		<i>Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5</i>	
Burgers (choose from beef, veggie haggis or crispy buttermilk chicken)		Butternut Squash Risotto, Sage & Parmesan	£24
<i>Boisdale Classic – lemon-tarragon mayo, dill pickles & red onion</i>	£18	<i>Sautéed king oyster mushrooms</i>	
<i>Truffle – Black truffle mayo, triple cheese, roasted mushroom</i>	£24	Fish of the day	market price
<i>Add triple cheese melt £3.5 or dry cured bacon £3.5</i>		<i>Daily fresh fish from the South Coast, please ask for details</i>	

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	£13.75
£8.5	<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	
£6.25	Boisdale Fruit Crumble	£12.75
£7	<i>English custard</i>	
£3	Valrhona Dark Chocolate ‘Marquise’	£13
£6.95	<i>Black current, honeycomb</i>	
£8.5	Hazelnut & Praline Baked Cheesecake	£13.5
£7	<i>Dark chocolate sauce, hazelnut brittle</i>	
£10	Selection of Great British Farmhouse Cheeses	£18
£4.75	<i>Served with heather honey, Scottish oatcakes</i>	
£4.75	Fresh Berries with White Chocolate & Yoghurt Ganache	£13.5
£4.75	<i>Orange and sesame tuile</i>	
	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 13.5% service charge will be added to your bill.