

BOISDALE OF BELGRAVIA

JAZZ SUNDAY LUNCH

Boisdale Soda Bread Somerset butter, seaweed tapenade £6.95

Crispy Fried Haggis (3) Fritters £6.5 **Harissa Arancini (2)** £6 Sicilian risotto balls, Alpine cheese **Olives & Almonds** £6.5 **Salami Sticks** £5.5 **½ dozen Rock Oysters** £26 Pork, chilli and fennel

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

Chicory, Lanark Blue & Pear Salad (v)

Honey, mustard, caramelised walnuts

Orkney Pickled Herrings

Fennel chutney, Hendrick's gin and orange dressing

London Burrata

Beetroot, black walnut, cold pressed olive oil

Stornoway Black Pudding Scotch Egg

Piccalilli, mustard mayo

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin

Tomintoul 10yrs 7.5 / Glencadam 10yrs 8.5

£16.75

£16.25 / £28

£15.25 / £25

£18

£15

£16.75

Roast Sirloin of Scottish Dry Aged Beef
Yorkshire pudding and horseradish cream £36

Roast Loin of Gloucestershire Old Spot Pork £29.5
Caramelised apple sauce



ROASTS

£36

Whole Roast Suffolk Chicken
Sourdough bread sauce

£65 **800g Côte du Boeuf**

£135 **650g Chateaubraind** £99
35 day dry aged, Scottish rib of beef on the bone 21 day dry aged, Scottish fillet of beef

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

£29.5

£29.5



£29.5

£29.5

£29.5

£29.5

MAIN COURSES

Buttermilk Chicken 'Milanese'

Crisp parmesan and lemon crumb, rocket, red onion

Hebridean Seatrout & Smoked Haddock Fishcake

Sautéed greens, chablis and chive butter sauce

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

Scottish Wild Mushroom & Lentil 'Wellington'

Creamed leeks, red wine, rosemary

Fish of the Day

Daily fresh fish from the South Coast, please ask for details

£26.75

£26

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

Toffee and Jamaican rum sauce, Cornish clotted cream

Boisdale Fruit Crumble

English custard

Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

Hazelnut & Praline Baked Cheesecake

Dark chocolate sauce, hazelnut brittle

Selection of Great British Farmhouse Cheeses

Served with heather honey, Scottish oatcakes

Fresh Berries with White Chocolate & Yoghurt Ganache

Orange and sesame tuile

Selection of Ice Cream & Sorbets

£13.75

£12.75

£13

£13.5

£18

£13.5

£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.