

# BOISDALE OF BELGRAVIA

## JAZZ SUNDAY LUNCH

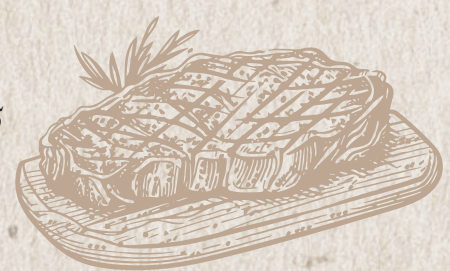
<b>Boisdale Soda Bread</b> <i>Somerset butter, seaweed tapenade</i>					£6.95
<b>Crispy Fried Haggis (3)</b>	£6.5	<b>Harissa Arancini (2)</b>	£6	<b>Olives &amp; Almonds</b>	£6.5
<b>Fritters</b>		<i>Sicilian risotto balls, Alpine cheese</i>		<b>Salami Sticks</b>	£5.5
				<i>Pork, chilli and fennel</i>	<b>½ dozen Rock Oysters</b> £26

### FIRST COURSES

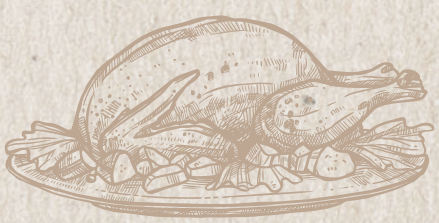
<b>Cullen Skink</b>	£16	<b>London Burrata</b>	£18
<i>Traditional smoked haddock chowder, leeks, quails eggs, croutons</i>		<i>Butternut squash, pumpkin seeds, salsa verde</i>	
<b>Dunkeld Classic Oak Smoked Salmon</b>	£19.25	<b>Wild Scottish Venison Carpaccio</b>	£18
<i>Multiple award-winning salmon from the Scottish Highlands</i>		<i>Truffle mayo, aged parmesan, pickled mushrooms</i>	
<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b>	£16	<b>Roast Mini Dumfriesshire Blackface Haggis</b>	£16.5
<i>Cucumber pickle, lime and chilli mayo</i>		<i>Neeps, tatties, liquor</i>	
<b>Beetroot with Crispy Fried Hen's Egg (v)</b>	£14.5 / £24	<i>Add a 25ml noggin</i>	
<i>Toasted walnuts, house salad cream</i>		<i>Tomintoul 10yrs 7.5   Glencadam 10yrs 8.5</i>	
<b>Orkney Pickled Herrings</b>	£15 / £22		
<i>Mustard and dill dressing, rye bread</i>			

### ROASTS

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



### SHARING ROASTS FOR TWO



<b>Whole Roast Suffolk Chicken</b>	£65	<b>800g Cote du Beouf</b>	£135	<b>650g Chateaubraind</b>	£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

<b>Buttermilk Chicken ‘Milanese’</b>	£26.75	<b>Dumfriesshire Blackface Haggis</b>	£26.5
<i>Crisp parmesan and lemon crumb, rocket, red onion</i>		<i>Neeps, tatties, liquor</i>	
<b>Smoked Haddock &amp; Orkney Salmon Fishcake</b>	£28	<i>Add a 25ml noggin</i>	
<i>Slow cooked leeks, sauce gribiche</i>		<i>Tomintoul 10yrs 7.5   Glencadam 10yrs 8.5</i>	
<b>Burgers</b> (choose from beef, veggie haggis or crispy buttermilk chicken)		<b>Beetroot Gnocchi, Goats Cheese &amp; Rocket</b>	£24
<i>Boisdale Classic – lemon-tarragon mayo, dill pickles &amp; red onion</i>	£16	<i>Beet puree, cold pressed olive oil</i>	
<i>Truffle – Black truffle mayo, triple cheese, roasted mushroom</i>	£22	<b>Fish of the day</b>	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	<b>Sticky Toffee Pudding</b>	£13.75
£8.5	<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	
£6.25	<b>Boisdale Fruit Crumble</b>	£12.75
£7	<i>English custard</i>	
£3	<b>Almond &amp; Raspberry Bakewell Tart</b>	£12.75
£6.95	<i>Madagascan vanilla-Chantilly cream</i>	
£8.5	<b>Baked Dark Chocolate Cheesecake</b>	£13
£7	<i>Salted caramelised walnuts, iced-clotted cream</i>	
£10	<b>Selection of Great British Farmhouse Cheeses</b>	£18
£4.75	<i>Served with heather honey, Scottish oatcakes</i>	
£4.75	<b>Fresh Berries with White Chocolate &amp; Yoghurt Ganache</b>	£13.5
£4.75	<i>Orange and sesame tuile</i>	
	<b>Selection of Ice Cream &amp; Sorbets</b>	£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.