



SUPPER & SHOW

# BOISDALE OF BELGRAVIA

1 course £39 | 2 courses £53 | 3 courses £59

## — FIRST COURSE —

**Devilled Whitebait** *Caper mayo*

**Roast Mini Dumfriesshire Blackface Haggis** *Neeps, tatties, liquor*

*Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9*

**Cullen Skink** *Traditional smoked haddock chowder, leeks, quails' eggs and croutons*

**Grilled Nectarine & Heirloom Tomato Salad** *Somerset goats' cheese, grains, honey*

## — MAIN COURSE —

**5oz Fillet Minute Steak + Thick Cut Chips** *(served pink or well done only)*

**STEAK UPGRADE: 8OZ STEAK FOR £10 OR 12OZ RIBEYE STEAK FOR £15**

**Buttermilk Chicken 'Milanese'**

*Crisp parmesan and lemon crumb, rocket, red onion*

**Sautéed Somerset Goats' Cheese & Potato Gnocchi**

*Fricassee of broad beans, peas and soft herbs*

**Fish of the Day** *Daily fresh fish from the South Coast*

## — PUDDING —

**Strawberry Cranachan** *English strawberries, honey, toasted oats*

**Sticky Toffee Pudding** *Toffee and Jamaican rum sauce, Cornish clotted cream*

**Affogato** *Vanilla ice-cream with a espresso shot*

**Selection of Great British Farmhouse Cheese** *Oatcakes and condiments*

**7 SUPPLEMENT**

*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 14.5% service charge will be added to your bill.*