



BOISDALE OF BELGRAVIA

CAVIAR

30g of Russian Oscietra 95
served with warm potato waffles, sour cream, grated hen's egg

SHELLFISH

Colchester rock oysters, Essex
2.75 each

Whitstable natives, Kent
4.25 each

Whole Scottish native lobster
chargrilled with garlic, parsley & chilli butter
or chilled with shaved fennel salad & lemon mayonnaise
48

Seared diver-caught Devonshire scallops
haggis mashed potatoes, crispy bacon, herb green sauce
22.5

FIRST COURSES

Chicken liver & foie gras parfait
spiced fruit chutney, toasted brioche
12.75

Atlantic prawn cocktail
Boisdale brandy cocktail sauce,
crispy gem, lemon
12.5

Pata Negra Iberico cured ham
Boretanne pickled onions, aged Parmesan
19.75

Potted smoked mackerel with pickles
toasted sourdough from the St John Bakery
8.95

OUTSTANDING SCOTTISH SMOKED SALMON

Dunkeld classic oak smoked salmon
multiple award winning salmon from the Scottish Highlands
17.5 / 25
25ml noggin The Macallan Fine Oak 8.60

John Ross kiln cured smoked salmon
founded in Aberdeenshire in 1869,
supplier to Her Majesty The Queen
14.5 / 22
25ml noggin Glenmorangie Quinta Ruban 12yr 6.80

Boisdale's Bowmore whisky-cured smoked salmon
infused with 16yr single malt from the Isle of Islay
19.5 / 27
25ml noggin Bowmore 12yr 6.95

'Menage A Trois' a combination of all three fine smoked salmon 18.75

VEGETARIAN

Tagliatelle with fresh white Italian Alba truffles
4 grams, shaved at your table
30th Anniversary Very Special offer 30% off
Was 59.50 now 41.65 per person

Roasted heritage beetroots with
whipped Somerset goats' cheese
winter leaves, candid walnuts & seeds
9/16

Wild mushroom omelette & leaf salad
16
Add 4 g Alba white truffle 28
Add 4 g Perigord black truffle 15

London burrata with tomato caponata
pesto, basil, cold pressed olive oil
12.5

SIDES

Roast goose fat potatoes 5.5
4 g Alba white truffle 28
4 g Perigord black truffle 15
Special vegetables of the day market price
Thrice cooked hand cut chips 4
Truffle, rosemary & Isle of Mull cheddar chips 5.5
Creamy mashed potatoes 4
Cavolo nero 4.5
Mixed leaf 4
Chopped salad 4
Green beans, confit shallots, Parmesan 4.5

SAUCES

Good gravy 3
Inferno 'hot' sauce 1.75
Shaved white Italian Alba truffles, 4grams 28
Boisdale Bloody Mary ketchup 2
Smoked Béarnaise sauce 3.5
Green peppercorn sauce 3
Wild mushroom sauce 7.95
Seared foie gras, truffle sauce, shaved black truffles 12.5
Black truffle mayonnaise 3

MAIN COURSES

Roast saddle of Highland venison
wild mushrooms, parsnip tart, Claret & cranberry sauce
28.5

Roast Dumfriesshire Blackface haggis
bashed neeps & tatties
25ml noggin of Islay malt 6
16.75

Chicken escalope "Milanese"
crisp Parmesan crumb, slow roast tomatoes
16.5

Pan-fried Hebridean halibut
crayfish mashed potatoes, Lobster sauce
32

Slow roast Gloucestershire
Old Spot pork belly
wet polenta, red wine, Brussels sprouts
18

Chargrilled marinated chicken breast
chopped salad & green herb dressing
17.5

Smoked haddock & crab fishcake with
poached hen's egg
braised leeks, white wine & chive sauce
21

SUPERB HAMBURGERS

Choose between the very best certified Aberdeenshire grass-fed beef,
free range Yorkshire Herb Fed Poultry chicken or Beyond Meat pea
protein no cholesterol & low fat

Classic
lemon-tarragon mayonnaise, dill pickles, red onion, beef tomato

Dangerously Hot
chipotle chilli ketchup, jalapenos, avocado

Truffle
black truffle mayonnaise, Gruyère de Comté,
roast field mushrooms

Add melted Gruyère de Comté cheese 1.5

FINE
SCOTTISH
BEEF

10.75

16.75

19.75

PLANT
"BEYOND
MEAT"

14.75

20.75

23.75

GRILLED
MARINATED
CHICKEN

12.75

18.75

21.75

Maple glazed Ayrshire bacon 1.5