



# BPISDALE PF 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

Mini roast Dumfriesshire
Blackface haggis
bashed neeps & tatties
25ml noggin of The Glenrothes 10yr single malt

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Wild mushroom & tarragon soup crème fraiche, herb sipplets 8.95

Crispy Szechuan pepper & chilli squid lime & chilli mayonnaise 9.75

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

> 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

### -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

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

#### — The Finest – Scottish Beef

Our master butcher, Matty O'Brien, goes to extraordinary lengths to guarantee the provenance of the very finest, fully traceable Scottish grass-fed beef. Buccleuch Scotch Beef, selected by The Royal Warrant holding butchers Campbell Brothers, supply Boisdale and the Royal Household with probably the best dry aged beef in the world.

50z Aberdeenshire minute fillet steak served simply char-grilled or with gravy (pink only)

70z Buccleuch centre-cut fillet succulent, dry-aged 23 days 29.5

10oz Highland prime rib-eye superb flavour, great marbling, dry-aged 28 days 32.50

120z Buccleuch, 50 day matured, bone-in sirloin sensational intense flavour
39.75

100z Buccleuch fillet on-the-bone probably the best steak in the world 45

200z Buccleuch chateaubriand cut from the thick end of the tenderloin. For 2 to share

75

## 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

#### — 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	FINE SCOTTISH BEEF	PLANT "BEYOND MEAT"	GRILLED Marinated Chicken
Classic			
lemon-tarragon mayonnaise, dill pickles, red onion, beef tomato	10.75	14.75	12.75
Dangerously Hot chipotle chilli ketchup, jalapenos, avocado	16.75	20.75	18.75
Truffle black truffle mayonnaise, Gruyère de Comté, roast field mushrooms	19.75	23.75	21.75
Add melted Gruyère de Comté cheese 1.5	Maple glazed Ayrshire bacon 1.5		

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. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Jazz Charge of 5 Monday — Thursday / 7.5 Friday & Saturday is payable after 8pm by those already in Boisdale. Please ask your waiter about allergens within the dishes.