



BOISDALE OF BELGRAVIA

3-COURSE GOURMET DINNER & LIVE MUSIC



Seared hand dived Scottish king scallop
Crispy slow cooked belly pork, cauliflower & green herb sauce

Fillet steak tartare
Highland grazed beef with pickles, capers, shallots,
egg yolk & sourdough toast

Warm Vichyssoise with shaved black truffles
Leeks, potatoes & spring onions, cold pressed olive oil

Dunkeld smoked oak smoked salmon
Multiple award-winning smoked salmon from the Scottish Highlands

Tuscan burrata, cracked wheat & green leaf salad
Five herbs, chilli, nigella, sesame & lemon



7oz Buccleuch dry-aged centre-cut fillet steak
Béarnaise sauce & hand cut chips

Fillet of Whitby Cod, courgettes & olives
Green bean & tomato vinaigrette, olive oil mashed potatoes

Roasted loin of wild Scottish Highland venison
Pickled bilberries, parsnip tart, candied walnuts

Pasta of the day
Please ask your waiter

Roast Yorkshire free-range chicken breast
Wild mushrooms, tarragon, sautéed greens



Rum Baba
Havana Club, vanilla cream & raspberries

Bramley apple & blackberry crumble
Cornish clotted cream

Yorkshire rhubarb & ginger crème brûlée
Scottish shortbread

Selection of 5 British cheeses
With spiced preserved quince, celery,
Oat cakes & crackers (supplement £12)

