



DINNER AND SHOW BOISDALE OF BELGRAVIA

— FOR THE TABLE —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

**Deep Fried Haggis
Bon-Bons (3)**

6.5

Cauliflower Cheese

Croquettes (2)

6

Lightly crumbed, triple cheese bites

Olives & Almonds

6.5

Wild Venison Bresaola 12

Lemon and olive oil

— FIRST COURSES —

Carpaccio of Gin & Juniper Cured Scottish Wild Venison Black truffle gribiche sauce, aged Parmesan, rocket

Crispy Squid, Chilli & Tellicherry Pepper Cucumber pickle, lime and chilli mayonnaise

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

Orkney Pickled Herrings Cornish earlies, horseradish and dill salad

Dunkeld Classic Oak Smoked Salmon Multiple award-winning salmon from the Scottish Highlands

Mini Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor

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

London Burrata Gazpacho, roast peppers, lovage pesto

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

— MAIN COURSES —

Buttermilk Chicken 'Milanese' Crisp parmesan and lemon crumb, rocket, red onion

Scottish Salmon Fishcake Wilted spinach, spiced tomato relish

Aylesbury Duck, Chicken & Morel Mushroom Pie Spring onion mashed potatoes, Boisdale claret gravy

Roast Gloucestershire Old Spot Pork Fillet Potato fondant, apple puree, crispy pancetta, sage gravy

Dry-aged Aberdeenshire Fillet Steak (served medium-rare) Thrice cooked hand-cut chips, béarnaise sauce **£10 SUPPLEMENT**

Sautéed Somerset Goats' Cheese & Potato Gnocchi Fricassee of broad beans, peas and soft herbs

Boisdale Truffle Burger & Thrice Cooked Chips Black truffle mayo, triple cheese, roasted mushroom

Scottish Vegetarian Haggis, Neeps & Tatties A savoury blend of oats, vegetables, pulses and warming spices

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

Fish of the Day Daily fresh fish from the South Coast – please ask for details

— SAUCES —

Claret gravy

4.75

Boisdale Bloody Mary ketchup

4.75

Black truffle mayo

4.75

Smoked bearnaise sauce

4.75

Green peppercorn sauce

4.75

Wild mushroom, brandy & cream sauce

12

Add grilled half lobster, garlic butter

35

Vegetables & Salad

Bashed neeps, swede, carrot & black pepper

6.5

Sautéed spinach

8

Creamed spinach with black truffle

12

Steamed broccoli, shallot, chilli & anchovy butter

7.5

Heritage tomato & red onion salad

7.5

Green leaf salad

6.5

Rocket salad, shaved parmesan & mustard dressing

9

Special vegetable of the day

market price

— SIDES —

Potatoes

Thick-cut chips

6.95

Boiled Cornish early potatoes,

parsley & garden mint

7

Truffle, rosemary &

parmesan chips, truffle aioli

10

Mashed potatoes, Somerset

butter, dulce

7

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.