

# BOISDALE OF BELGRAVIA

## DINNER AND SHOW

**Boisdale Soda Bread** Somerset butter, seaweed tapenade 6.95

**Crispy Fried Haggis  
Fritters (3)**

6.5

**Harissa Arancini (2)** 6  
Sicilian risotto balls, Alpine cheese

**Olives & Almonds**

6.5

**Salami Sticks** 5.5  
Pork, chilli and fennel

### FIRST COURSES

**Stornoway Black Pudding Scotch Egg**

*Piccalilli, mustard mayo*

**Crispy Squid, Chilli & Tellicherry Pepper**

*Cucumber pickle, lime and chilli mayonnaise*

**Chicory, Lanark Blue & Pear Salad**

*Honey, mustard, caramelised walnuts*

**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**

*Beetroot, black walnut, cold pressed olive oil*

**Cullen Skink**

*Traditional smoked haddock chowder, leeks and quails' eggs*

### MAIN COURSES

**Buttermilk Chicken 'Milanese'**

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

**Hebridean Seatrout & Smoked Haddock Fishcake**

*Sautéed greens, chablis and chive butter sauce*

**Roast Gloucestershire Old Spot Pork Fillet**

*Dauphinoise potato, burnt apple puree, grain mustard sauce*

**Dry-aged Aberdeenshire Fillet Steak** (served medium-rare)

*Thrice cooked hand-cut chips, béarnaise sauce £10 supplement*

**Scottish Wild Mushroom & Lentil 'Wellington'**

*Creamed leeks, red wine, rosemary*

**Boisdale Truffle Burger & Thrice Cooked Chips**

*Black truffle mayo, triple cheese, roasted mushroom*

**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

**Add grilled half lobster, garlic butter** 35

### SIDES

**Vegetables & Salad**

*Bashed neeps, swede, carrot & black pepper*

6.5

*Sautéed spinach*

8

*Creamed spinach with black truffle*

12

*Broccoli with shallots & anchovy butter*

8

*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

**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, dulse*

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 13.5% service charge will be added to your bill.