



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	Olives & Almonds	6.5	Wild Venison Bresaola 12
		Lightly crumbed, triple cheese bites				
		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		Boulangère potatoes, wild mushroom sauce				
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.