



DINNER AND SHOW
BOISDALE OF BELGRAVIA

— FOR THE TABLE —

Deep Fried Haggis Bon-Bons (3)	6.5	Boisdale Soda Bread <i>Somerset butter, seaweed tapenade</i>	6.95	Cauliflower Cheese Croquettes (2)	6	Olives & Almonds	6.5	Wild Venison Bresaola	12
				<i>Lightly crumbed, triple cheese bites</i>				<i>Lemon and olive oil</i>	

— FIRST COURSES —

Pressed Terrine of Scottish Game *Chutney, cornichons, toast*

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

Avocado, Lentil & Purple Spouting Superfood Salad *Seasonal leaf, toasted seeds, mustard dressing*

Orkney Pickled Herrings *Gratinated potatoes, samphire green sauce*

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**

Morel Mushroom & Wild Garlic Risotto *Parmesan crackling*

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
Wild mushroom, brandy & cream sauce	12
Add grilled half lobster, garlic butter	35

— SIDES —

Vegetables & Salad		Potatoes	
<i>Bashed neeps, swede, carrot & black pepper</i>	6.5	<i>Thick-cut chips</i>	6.95
<i>Sautéed spinach</i>	8	<i>Boiled Cornish early potatoes, parsley & garden mint</i>	7
<i>Creamed spinach with black truffle</i>	12	<i>Truffle, rosemary & parmesan chips, truffle aioli</i>	10
<i>Purple sprouting broccoli, shallots & anchovy butter</i>	10	<i>Mashed potatoes, Somerset butter, dulce</i>	7
<i>Heritage tomato & red onion salad</i>	7.5		
<i>Green leaf salad</i>	6.5		
<i>Rocket salad, shaved parmesan & mustard dressing</i>	9		
<i>Special vegetable of the day</i>	market price		

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.