



DINNER AND SHOW
BOISDALE OF BELGRAVIA

— FOR THE TABLE —

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