

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

½ Dozen Rock Oysters

Served over ice with shallot mignonette

Wild Scottish Venison Carpaccio

Truffle mayo, aged parmesan, pickled mushrooms

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayonnaise

Beetroot Salad with Crispy Fried Hen's Egg

Toasted walnuts, house salad cream

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

Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

London Burrata

Butternut squash, pumpkin seeds, salsa verde

Cullen Skink

Traditional smoked haddock chowder, leeks and quails' eggs

MAIN COURSES

Buttermilk Chicken 'Milanese'

Crisp parmesan and lemon crumb, rocket, red onion

Roast Gloucestershire Old Spot Pork Fillet

Porcini mushroom sauce, buttered spaetzle

Smoked Haddock & Orkney Salmon Fishcake

Slow cooked leeks, sauce gribiche

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

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

Beetroot Gnocchi, Goats Cheese & Rocket

Beet puree, cold pressed olive oil

Fish of the Day

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

Braised Highland Venison Pie

Mashed potato, pancetta, wild mushroom sauce

Boisdale Truffle Burger & Thrice Cooked Chips

Black truffle mayo, triple cheese, roasted mushroom

SAUCES

Claret gravy

4.75

Boisdale Bloody Mary ketchup

4.75

Wild mushroom cream sauce

10

Black truffle mayo

4.75

Smoked bearnaise sauce

4.75

Green peppercorn sauce

4.75

Add grilled half lobster, garlic butter

35

Green salad, vinaigrette

6.5

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

Sautéed garlic mushrooms, parsley & breadcrumbs

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, 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.