



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

Lightly crumbed, triple cheese bites

Olives & Almonds

6.5

Wild Venison Bresaola 12

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

Beetroot & Grilled Heritage Carrot Salad Somerset goats' cheese, grains, pomegranate

Orkney Pickled Herrings New potatoes, horseradish, dill

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 Blood orange, pine nuts, 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

Scottish Salmon Fishcake Wilted spinach, spiced tomato relish

Pheasant, Rabbit & Tarragon Pie Spring onion mashed potatoes, Boisdale claret gravy

Roast '30 Day' Dry-Aged Suffolk Pork Ribeye Crushed potatoes, wild mushroom sauce

Dry-aged Aberdeenshire Fillet Steak (served medium-rare) Thrice cooked hand-cut chips, béarnaise sauce **£10 SUPPLEMENT**

Watercress & Scottish Chanterelle Mushroom Risotto Shaved aged Parmesan

Boisdale Truffle Wagyu 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

Seared Foie Gras with black truffle sauce

21.5

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 new 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.