

BOISDALE OF BELGRAVIA

HIGHLAND

£74.5

FIRST COURSES

Dunkeld Classic Oak Smoked Scottish Salmon

Shallots, capers, chives

Wild Venison Tartare

Confit hen's egg, crispy shallots, toast

Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts

MAIN COURSE

Roast Prime Scottish Fillet Steak

*35 day Himalayan salt chamber dry aged
Thrice cooked chips, bearnaise sauce*

Scottish Seabass Fillet, Shellfish & Saffron Sauce

New potatoes, dulse and lemon

Scottish Wild Mushroom & Lentil 'Wellington'

Creamed leeks, red wine, rosemary

DESSERT

Traditional Steamed Clottie Dumpling

Isle of Skye single malt custard

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears

£6.5 SUPPLEMENT

SIDES

Vegetables & Salad

Sautéed spinach £8

Broccoli with shallots & anchovy butter £8

Sautéed garlic mushrooms, parsley & breadcrumbs £7.5

Heritage tomato & red onion salad £7.5

Rocket salad, shaved parmesan & mustard dressing £9

Potatoes

Thick-cut chips £6.95

Boiled Cornish early potatoes, parsley & garden mint £7

Truffle, rosemary & parmesan chips, truffle aioli £10

All dietary & vegetarian options & requested will be made available on the day.

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.