

# BOISDALE OF BELGRAVIA

## JACOBITE

£64.5

### FIRST COURSES

#### Cullen Skink

*Traditional smoked haddock chowder, leeks and quails' eggs*

#### Stornoway Black Pudding Scotch Egg

*Piccalilli, mustard mayo*

#### Chicory, Pear & Lanark Blue Cheese Salad

*Honey, mustard, caramelised walnuts*

### MAIN COURSE

#### Hebridean Seatrout & Smoked Haddock Fishcake

*Sauteed greens, Chablis and chive butter sauce*

#### Scottish Wild Mushroom & Lentil 'Wellington'

*Creamed leeks, red wine, rosemary*

#### Roast Dumfriesshire Blackface Haggis

*Mashed potatoes, bashed neeps*

*Add a 25ml noggin*

*Elegant and gentle* Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9

*Mighty and peaty* Glencadam Reserva Andalusia 8.6

### 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.*