



BOISDALE OF BELGRAVIA

MENU 1

£34.50

Mini roast Blackface haggis with mash & bashed neeps
noggin of The Glenrothes 10 Year Old (supplement of £6.00)

Devilled whitebait
tartare sauce

Honey-roast butternut, walnut, lentil salad
winter leaves, organic lime, honey & mustard dressing



5oz Aberdeenshire minute fillet steak
served simply char-grilled with gravy, winter green & hand cut chips (served medium rare)

Roast fillet of hake
crayfish mash, shellfish sauce

Tagliatelle with fresh black winter truffle
2g fresh black truffle

Chargrilled marinated chicken breast
chopped salad & green herb dressing



Caramelised lemon tart
clotted cream, raspberries

A selection of ice cream
shortbread biscuit

Rum and raisin baked mascarpone
coconut sorbet, sesame praline



A selection of 5 British cheeses
with spiced preserved quince, celery, oat cakes & crackers

(supplement of £12.00)



BOISDALE OF BELGRAVIA

MENU 2

£44.50

Crispy Szechuan pepper & chilli squid
lime & chilli mayonnaise

London burrata with tomato caponata
pesto, basil, cold pressed olive oil

Mini roast Blackface haggis with mash & bashed neeps
noggin of The Glenrothes 10 year old (whisky supplement of £6.00)



Roast fillet of cod
lobster risotto, shellfish & brandy sauce

Tagliatelle with fresh black truffle,
4g fresh black truffle shaved at your table

7oz tournedos fillet
most tender of all our steaks, dry aged 21 days
Béarnaise sauce and thick cut chips
(served medium rare)

Chicken escalope 'Milanese'
crisp Parmesan crumb, rocket, lemon



Caramelised lemon tart crème fraîche,
raspberries

Hot chocolate fondant
Madagascar vanilla ice cream

Rum and raisin baked mascarpone
coconut sorbet, sesame praline



A selection of 5 British cheeses
with spiced preserved quince, celery, oat cakes and crackers

(supplement £12.00)



BOISDALE OF BELGRAVIA

MENU 3

£54.50

Foie gras & chicken liver parfait
toasted brioche

Dunkeld Scottish oak smoked salmon
multiple award-winning smoked salmon from the Scottish Highlands

London burrata with tomato caponata (v)
pesto, basil, cold pressed olive oil

Mini roast Blackface haggis with mash & bashed neeps
noggin of The Glenrothes 10 year old (whisky supplement of £6.00)



Chargrilled lobster (half)
garlic, parsley & chilli butter plus chips

12oz rib-eye
centre cut rib, flavourful, tender with good marbling, dry aged for 28 days
Béarnaise sauce & thick cut chips
(served medium rare)

Highland venison & wild mushroom pie
celeriac purée, toasted juniper liquor

Tagliatelle with fresh black truffle (v)
4g fresh black truffle shaved at your table



Caramelised lemon tart
crème fraîche, raspberries

Hot chocolate fondant
Madagascar vanilla ice cream

Rum and raisin baked mascarpone
coconut sorbet, sesame praline



A selection of 5 British cheeses
with spiced preserved quince, celery, oat cakes & crackers

(supplement of £12.00)