JAZZ SUNDAY LUNCH

BOISDALE OF BELGRAVIA

FOR THE TABLE

Boisdale Soda Bread *Somerset butter, seaweed tapenade 6.95*

Crispy Haggis Bon-Bons *(3) 6.5*

Olives & Almonds *6.5*

Cauliflower Cheese Croquettes *(2) 6*
Lightly crumbed, triple cheese bites

Bresaola British Air-dried Beef *12*
Lemon and olive oil

COCKTAILS

Belgravia Bloody Mary *15*
Belvedere Vodka, house blend Mary mix, lemon juice, tomato juice

Irn-Bru Spritz *12.5*
Aperol, Irn-Bru, English sparkling wine

Hendrick's 'Sgroppino' *15*
Hendrick's Gin, lemon sorbet, prosecco

Ode To Scotland *15*
Tomintoul Whisky, Manzanilla Sherry, black pepper, orange marmalade, verjus, silky foam

FIRST COURSE

Cullen Skink *16*
Traditional smoked haddock chowder, leeks, quails eggs, croutons

Dunkeld Classic Oak Smoked Salmon *22.5*
Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper *16.75*
Cucumber pickle, lime and chilli mayo

Sicilian Orange, Fennel & Confit Carrot Salad *(v) 15.5 / 26.5*
Mint, quinoa, smoked almonds

Orkney Pickled Herrings *16.5 / 28*
New potatoes, horseradish, dill

London Burrata *18.75*
Soft herb pesto, chickpeas, black walnuts

Pressed Ham Hock Terrine, Pistachio & Figs *24*
Black truffle and celeriac remoulade

Roast Mini Dumfriesshire Blackface Haggis *16.75*
Neeps, tatties, liquor
Add a 25ml noggin: Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties *15.5*
A savoury blend of oats, vegetables, pulses and warming spices
Add a 25ml noggin: Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

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.

ROASTS

Roast Sirloin of Scottish Dry Aged Beef *36*
Yorkshire pudding and horseradish cream

Roast Loin of Gloucestershire Old Spot Pork *29.5*
Caramelised apple sauce

SHARING ROASTS FOR TWO

800g Cote du Beouf *135*
35 day dry aged, Scottish rib of beef on the bone

650g Chateaubraind *99*
21 day dry aged, Scottish fillet of beef

Roasts are served with all the trimmings: goose-fat roast potatoes, bashed neeps, seasonal greens and Boisdale claret gravy.

MAIN COURSE

Buttermilk Chicken 'Milanese' *28.5*
Crisp parmesan and lemon crumb, rocket, red onion

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake *28.75*
Creamed leeks, horseradish and lemon

Burgers *(choose from Wagyu burger, veggie haggis or crispy buttermilk chicken)*
Boisdale Classic *– lemon-tarragon mayo, dill pickles & red onion 19.5*
Truffle *- Black truffle mayo, triple cheese, roasted mushroom 26.5*
Add triple cheese melt 3.5 or juniper dry cured bacon 3.5

Dumfriesshire Blackface Haggis *27.5*
Neeps, tatties, liquor
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Wild Scottish Venison Pie *34.5*
Mashed potatoes, winter greens, Claret gravy

Butternut Squash Risotto, Sage & Parmesan *26.5*
Sautéed king oyster mushrooms

Classic Steak Tartare *(raw) 34*
Hand-cut fillet of beef, Dijon mustard, cornichons, toast

Fish of the Day
Daily fresh fish from the South Coast Please ask for details

FEASTING SIDES & SAUCES

Truffled cauliflower 'triple' cheese	*9*
Honey roast carrots, chervil & orange	*6.25*
Goose-fat roast potatoes	*7*
Yorkshire pudding	*3*
Chips	*6.95*
Braised french style peas & bacon	*7*
Truffle, rosemary & parmesan chips, truffle aioli	*10*
Sourdough bread sauce	*4.95*
Boisdale Claret gravy	*4.95*
Bearnaise sauce	*4.95*

PUDDING

'Cranachan' Knickerbocker Glory *13.5*
Raspberries, honeycomb, Drambuie crème, toasted oats

Sticky Toffee Pudding Toffee *13.75*
Jamaican rum sauce, Cornish clotted cream

Valrhona Dark Chocolate 'Marquise' *13.5*
Blackcurrant, honeycomb

Caramelised Apple & Rhubarb Crumble *12.75*
Great Scottish custard

Cherry 'Tiramisu' *13*
Honey, whisky mascarpone, Valrhona cocoa

Ice Cream & Sorbets *12.5*
Please ask for today's selection

Selection of Great British Farmhouse Cheese *18.5*
Served with Scottish oatcakes and a selection of condiments