



JAZZ SUNDAY LUNCH BOISDALE OF BELGRAVIA

— FOR THE TABLE —

Boisdale Soda Bread <i>Somerset butter, seaweed tapenade</i> 6.95		
Crispy Haggis Bon-Bons (3) 6.5	Cauliflower Cheese Croquettes (2) 6 <i>Lightly crumbed, triple cheese bites</i>	Wild Venison Bresaola <i>Lemon and olive oil</i> 12
Olives & Almonds 6.5		

— FIRST COURSE —

Cullen Skink 16 <i>Traditional smoked haddock chowder, leeks, quails eggs, croutons</i>
Dunkeld Classic Oak Smoked Salmon 22 <i>Multiple award-winning salmon from the Scottish Highlands</i>
Crispy Squid, Chilli & Tellicherry Pepper 16.75 <i>Cucumber pickle, lime and chilli mayo</i>
Beetroot & Grilled Heritage Carrot Salad (v) 15.5 / 26 <i>Somerset goats' cheese, grains, pomegranate</i>
Orkney Pickled Herrings 16 / 28 <i>New potatoes, horseradish, dill</i>
London Burrata 18.5 <i>Blood orange, pine nuts, salsa verde</i>
Carpaccio of Gin & Juniper Cured Scottish Wild Venison 22 <i>Black truffle gribiche sauce, aged Parmesan, rocket</i>
Roast Mini Dumfriesshire Blackface Haggis 16.75 <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin</i> <i>Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i>

— ROASTS —

Roast Sirloin of Scottish Dry Aged Beef 36 <i>Yorkshire pudding and horseradish cream</i>	Roast Loin of Gloucestershire Old Spot Pork 29.5 <i>Caramelised apple sauce</i>
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— SHARING ROASTS FOR TWO —

800g Cote du Beouf 135 <i>35 day dry aged, Scottish rib of beef on the bone</i>	650g Chateaubriand 99 <i>21 day dry aged, Scottish fillet of beef</i>
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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

Scottish Salmon Fishcake 28.75
Wilted spinach, spiced tomato relish

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 26.75
Neeps, tatties, liquor

Add a 25ml noggin Glencadam Reserva Andalusia 8.6 / Tomintoul 10 yr 7.9 / Tomintoul 16yr 11.9

Pheasant, Rabbit & Tarragon Pie 34.5
Spring onion mashed potatoes, Boisdale claret gravy

Watercress & Scottish Chanterelle Mushroom Risotto 28
Shaved aged Parmesan

Fish of the Day market price
Daily fresh fish from the South Coast, please ask for details
Add crisp juniper dry-cured bacon 3.5

Classic Steak Tartare (raw)
Hand-cut beef, Dijon mustard, cornichons, toast 32.5

Fish of the Day
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— FEASTING SIDES & SAUCES —

Truffled cauliflower ‘triple’ cheese	9
Honey roast carrots, chervil & orange	6.25
Goose-fat roast potatoes	7
Yorkshire pudding	3
Thrice cooked chips	6.95
Braised french style peas & bacon	7
Truffle, rosemary & parmesan chips, truffle aioli	10
Sourdough bread sauce	4.75
Boisdale Claret gravy	4.75
Bearnaise sauce	4.75

— PUDDING —

Sticky Toffee Pudding	13.75
<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	
Caramelised Apple & Raspberry Crumble	12.75
<i>Great Scottish custard</i>	
Lemon ‘Brûlée’ Tart	13
<i>Madagascan Vanilla cream, fresh raspberries</i>	
Venezuelan Chocolate Cheesecake with	
Thyme-roasted Plums	13.5
<i>Crushed cookies white chocolate crèmeux</i>	
Selection of Great British Farmhouse Cheeses	18.5
<i>Served with Scottish oatcakes and a selection of condiments</i>	
‘Cranachan’ Knickerbocker Glory	13.5
<i>Raspberries, honeycomb, whisky crème, toasted oats</i>	
Selection of Ice Cream & Sorbets	12