

# BOISDALE OF BELGRAVIA

**Sourdough Bread from the St John Bakery**

Served with Somerset butter, seaweed tapenade 4.95

## Greek Olives

Kalamata, early harvest Halkidiki 4.25

## Almonds

Fire roast and smoked 4.5

## Beer Sticks

Pork, chilli and fennel 4.95

## Devilled Whitebait

Caper mayo 6.95

## OYSTERS

Mersea Island, Essex	3.5 each
Jersey, Channel Isles	3.75 each
Loch Ryan Natives, Scotland	7.5 each
Rossmore, Cork, Ireland	3.95 each

Served individually with your choice of dressing:  
Classic mignonette – shallot and red wine vinegar  
Citrus-ponzu or Vietnamese ginger and chilli  
Extra dressing 75p each

25ml Provera Martini / 9.75 supplement

## CURED FISH

<b>Dunkeld Classic Oak Smoked Salmon</b>	18.75 / 27
<i>Multiple award-winning salmon from the Scottish Highlands</i>	
<b>Isle of Gigha Smoked Halibut</b>	28.5 / 37.5
<i>Smoked over whisky barrel chips from the Kilchoman distillery on Islay</i>	
<b>Pickled Orkney Herrings</b>	13.5 / 19
<i>Mustard and dill sauce, rye bread</i>	
<b>Boisdale's Whisky Cured Smoked Salmon</b>	19.75 / 28
<i>Infused with Talisker 10yo single malt from the Isle of Skye</i>	
<b>Ménage a Quatre</b>	26
<i>A combination of all four Classic smoked &amp; whisky cured salmon, herrings and halibut from the Isles. Served with rye bread and lemon</i>	

## SIDES

Thrice cooked chips	5.5
Truffle, rosemary & parmesan chips	6.25
Mashed potatoes, Somerset butter, dusle	5.5
Bashed neeps, swede, carrot & black pepper	5.5
Special vegetables of the day	market price
Sautéed spinach, Amalfi lemon, olive oil	7.5
Jersey Royal potatoes, seaweed butter	6.5
Broccoli, smoked olive oil	6
Wild salad, vinaigrette	6.5

## SAUCES

Claret gravy	3
Boisdale Bloody Mary ketchup	3
Black truffle mayo	3
Smoked béarnaise sauce	3.5
Green peppercorn sauce	3.5
Seared foie gras, truffle sauce, shaved black truffles	18
Morel & king oyster mushroom sauce	12.75

## FIRST COURSES

<b>Roast Mini Dumfriesshire Blackface Haggis</b>	12.5	<b>London Burrata</b>	14.75
<i>Neeps, tatties, liquor 25ml noggin Aberfeldy 12yrs £7   Aberfeldy 15yrs £11</i>		<i>Wood roast peppers, harissa, oregano</i>	
<b>Carpaccio of Gin &amp; Juniper Cured Wild Scottish Venison</b>	17.25	<b>Cullen Skink</b>	15
<i>Truffle mayo, rocket, aged parmesan</i>		<i>Traditional smoked haddock chowder, leeks, quails' eggs and croutons</i>	
<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b>	14.25	<b>Wye Valley Asparagus with Fresh Italian Truffle</b>	22.75
<i>Cucumber pickle, lime and chilli mayo</i>		<i>Soft boiled duck egg, truffle vinaigrette</i>	
<b>Pata Negra Iberico Cured Ham</b>	21.5	<b>Red Quinoa, Pink Grapefruit &amp; Avocado Salad</b>	13.75 / 26
<i>Pickles, Spanish tomato bread</i>		<i>Wild foraged greens, olives, smoked almonds</i>	
		<b>Caviar</b> Served over ice with pancakes	
		20g Royal Baerii 49.5	30g Russian Oscietra 95

## FETTUCCINE

**Liguori's Organic Pasta From Italy's Campania Region**

<i>With lobster, chilli, soft herbs, lobster sauce</i>	25 / 44
<i>With Italian black truffles &amp; white truffle butter, 2 or 5 grams</i>	13.75 / 28
<i>With a ragu of wild venison, parmesan</i>	15 / 26.5

## MAIN COURSES

<b>Roast Dumfriesshire Blackface Haggis</b>	22.5	<b>Free Range Chicken 'Milanese'</b>	25
<i>Neeps, tatties, liquor 25ml noggin Aberfeldy 12yrs £7   Aberfeldy 15yrs £11</i>		<i>Crisp Parmesan and lemon crumb, heritage tomatoes, pickled fennel</i>	
<b>Orkney Salmon, Leek &amp; Smoked Mackerel Fishcake</b>	28	<b>Calves Liver, Horseradish Mash, Crispy Shallots</b>	28.5
<i>Asparagus, cockle and wild garlic salsa verde</i>		<i>Sage, claret gravy</i>	
<b>'Bang Bang' Chicken Breast, Peanuts &amp; Lime</b>	24	<b>Wild Mushroom &amp; Curried Pumpkin 'Pithivier'</b>	19.5
<i>Asian chopped salad, coriander, chilli</i>		<i>Braised butter beans, chard, wild garlic pesto</i>	
<b>Steamed Shetland Mussels 'Mariniere'</b>	22	<b>Fish of the Day</b>	Please ask for details
<i>Wild sea herbs, vermouth, Somerset cream</i>		<i>Daily fresh fish from the South Coast.</i>	
<b>Wild Venison &amp; Claret Sausages with Morel &amp; King Oyster Mushroom Sauce</b>	28.75		
<i>German style braised cabbage, juniper and mustard</i>			

## LOBSTER

<b>Grilled Lobster</b> Garlic, lemon and parsley butter	56
<b>Lobster Thermidor</b> Mustard, English Alpine cheese, tarragon	58
<b>Lobster Mayonnaise</b> Served cold	Half 32 / Whole 56

## SCOTTISH BEEF SELECTED FOR BOISDALE

<i>Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance</i>	
<b>5oz Fillet Minute Steak</b> 21 day dry aged (pink only)	22
<b>8oz Centre-cut Fillet</b> 21 day dry aged	35.5
<b>12oz Prime Ribeye</b> 35 day dry aged	42.75
<b>28oz Cote de Boeuf</b> 35 day dry aged	98
<b>20oz Chateaubriand</b> 21 day dry aged (serves two)	85

**Steak Tartare** Hand-cut raw sirloin, crispy shallots and sourdough toast 32.5

## BURGERS

<i>Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken</i>	
<b>Classic</b> Lemon-tarragon mayo, dill pickles, red onion, beef tomato	13.5
<b>Cheese &amp; Bacon</b> Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo	17.5
<b>Jerk BBQ</b> Hot yellow Scotch bonnet peppers, avocado, charred pineapple	16
<b>Truffle</b> Black truffle mayo, triple cheese, roasted mushroom	20
<b>Venison</b> Wild venison ragu, triple cheese, truffle mayo	21.5
<i>Add triple cheese melt 3 or dry-cured Ayrshire bacon 3</i>	

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 13.5% service charge will be added to your bill.