

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

Crispy Fried Arancini

Sicilian rice balls, Alpine cheese, harissa 8.95

OYSTERS

Mersea Island, Essex	11.5(three) / 21(six)
Jersey, Channel Isles	12(three) / 22(six)
Carlingford Loch, Ireland	14(three) / 26(six)
Loch Ryan Native, Scotland	22(three) / 38(six)

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

FIRST COURSES

Devilled Whitebait	10	London Burrata	16
<i>Caper mayo</i>		<i>Roast kabocha pumpkin, vinaigrette, hazelnut</i>	
Roast Mini Dumfriesshire Blackface Haggis	12.75	Cullen Skink	15
<i>Neeps, tatties, liquor</i>		<i>Traditional smoked haddock chowder, leeks, quails' eggs and croutons</i>	
<i>25ml noggin Aberfeldy 12yrs £7 Aberfeldy 15yrs £11</i>		Roast Scallops from the Isle of North Uist	22.5
Carpaccio of Gin & Juniper Cured Wild Scottish Venison	17.25	<i>Butternut squash, capers, pancetta</i>	
<i>Truffle mayo, rocket, aged parmesan</i>		Avocado, Beetroot & Purple Kale Salad	14.5 / 26.5
Pata Negra Iberico Cured Ham	21.5	<i>Salad cream, spiced quinoa cracker</i>	
<i>Pickles, Spanish tomato bread</i>		Caviar	
Crispy Squid, Chilli & Tellicherry Pepper	14.25	<i>Served over ice with pancakes</i>	
<i>Cucumber pickle, lime and chilli mayo</i>		<i>2Og Royal Baerii 49.5 3Og Russian Oscietra 95</i>	

CURED FISH

Dunkeld Classic Oak Smoked Salmon	18.75 / 27
<i>Multiple award-winning salmon from the Scottish Highlands</i>	
Lincolnshire Wild Smoked Eel	32 / 50
<i>Served with a warm potato, bacon and horseradish salad</i>	
Pickled Orkney Herrings	13.5 / 19
<i>Mustard and dill sauce, rye bread</i>	
North Uist 'Peat' Smoked Salmon	23.5 / 32
<i>Salmon from pristine Hebridean waters, hand-smoked using locally cut peat</i>	
Ménage a Quatre	26
<i>A combination of all four</i>	
<i>Both Classic & Hebridean Peat smoked salmon, herrings & smoked eel with bacon.</i>	
<i>Served with rye bread & lemon.</i>	

FETTUCCHINE

Liguori's Organic Pasta From Italy's Campania Region

With lobster, chilli, soft herbs, lobster sauce

25 / 44

With Italian black truffles & white truffle butter, 2 or 5 grams

13.75 / 28

With a ragu of wild venison, parmesan

15 / 26.5

MAIN COURSES

Roast Dumfriesshire Blackface Haggis	22.5	Shetland Mussels, Galangal & Coriander	24.5
<i>Neeps, tatties, liquor</i>		<i>Thai style green curry sauce</i>	
<i>25ml noggin Aberfeldy 12yrs £7 Aberfeldy 15yrs £11</i>		Buttermilk Chicken 'Milanese'	26.5
Luxury Fish Pie	35	<i>Crisp parmesan and lemon crumb, rocket, red onion</i>	
<i>Lobster, prawn, crab, smoked haddock</i>		Okra, Spinach & Chickpea Coconut Curry	24
Glazed & Spiced Pork Cheeks, Cashews & Lime	27	<i>Fragrant rice, poppadums, chutney</i>	
<i>Asian egg noodle salad, coriander, chilli</i>		Fish of the Day	Please ask for details
Calves Liver, Horseradish Mash, Crispy Shallots	32.5	<i>Daily fresh fish from the South Coast.</i>	
<i>Sage, claret gravy</i>		Wild Venison & Claret Sausages	28
Rabbit Pie	32.5	<i>Puy lentil ragout, parsley, shallot and caper salad</i>	
<i>Wild mushroom fricassee, madeira and crème fraiche</i>			

SIDES

Thrice cooked chips	5.95
Truffle, rosemary & parmesan chips	6.75
Mashed potatoes, Somerset butter, dulse	5.75
Bashed neeps, swede, carrot & black pepper	5.5
Special vegetables of the day	market price
Sautéed spinach, Amalfi lemon, olive oil	7.5
Cornish new potatoes, seaweed butter	6.5
Broccoli, smoked olive oil	6
Wild salad, vinaigrette	6.5

SAUCES

Claret gravy	3.5
Boisdale Bloody Mary ketchup	3.5
Black truffle mayo	3.5
Smoked béarnaise sauce	3.5
Green peppercorn sauce	3.5
Sauce Diane	6
<i>Sauteed mushrooms, brandy and mustard</i>	

LOBSTER

Grilled Lobster	<i>Garlic, lemon and parsley butter</i>	66
Lobster Thermidor	<i>Mustard, English Alpine cheese, tarragon</i>	69.5
Lobster Mayonnaise	<i>Served cold</i>	Half 35 / Whole 66

SCOTTISH BEEF SELECTED FOR BOISDALE

<i>Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance</i>	
5oz Fillet Minute Steak	21 day dry aged (pink only) 24.5
8oz Steak Tartare	(raw), crispy shallots and sourdough toast 32.5
8oz Centre-cut Fillet	21 day dry aged 37.5
12oz Prime Ribeye	35 day dry aged 45
28oz Cote de Boeuf	35 day dry aged (serves two) 98
20oz Chateaubriand	21 day dry aged (serves two) 88

BURGERS

<i>Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or crispy breaded buttermilk chicken breast</i>		
Classic	<i>Lemon-tarragon mayo, dill pickles, red onion, beef tomato</i>	15
Cheese & Bacon	<i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	19
Korean	<i>Crushed avocado, kimchi slaw, red chilli-lime mayo</i>	18.75
Truffle	<i>Black truffle mayo, triple cheese, roasted mushroom</i>	21
Venison	<i>Wild venison ragu, triple cheese, truffle mayo</i>	22.5
<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.