

Boisdale of Belgravia Sample Menu

British tapas

Small sharing plates

Spiced scotch quail's egg each £1.95

Dunkeld smoked salmon on toast £6.5

Vietnamese vegetable spring rolls £6
Wasabi mayonnaise

Smoked artisan sausages, honey & mustard £5.5

Stuffed chestnut mushrooms, cream cheese, garlic & herbs £6.5

Devonshire crab on toast, brown crab butter £7.5

Smoked eel & horseradish toastie £8

Welsh rarebit £5

Hummus & radishes £6

Crispy squid, lime & chilli £6.5

Caviar

30g of Russian oscietra £69.5

Served with warm potato waffles, sour cream, grated hen's egg

Shellfish

Colchester rock oysters, Essex £2.5 each

Jersey rock oysters, Channel Islands £3 each

Whole lobster

Char grilled with garlic, parsley & chilli butter or chilled with shaved fennel salad & lemon mayonnaise £34.5

Plateau de fruits de mer for two oysters, lobster, dressed crab, Shetland mussels, prawns
£37.5 per person

First courses

Summer beans with chicory, lovage & sesame £8.5
Lemon, tahini, cold pressed olive oil

Apple & cucumber gazpacho with smoked eel £12

Mini roast Dumfriesshire Blackface haggis £8.5

Bashed neeps & tatties

(2.5cl nggin of Glenfiddich 15yr £6.20)

Dunkeld smoked oak smoked salmon £14.5

Multiple award-winning smoked salmon from the Scottish Highlands

Seared hand dived Scottish king scallop £15

Crispy slow cooked belly pork, pea purée, green herb sauce

Ham and eggs with black truffles £9.5

Ham hock ballontione, crispy duck egg, watercress

Warm Devonshire crab cheesecake £12

Devilled mushroom sauce

Salads

Basil & lemon marinated seared Gibraltar tuna

French beans, olives, Cornish potatoes, anchovies, torn hen's egg £19

Atlantic prawns, avocado & Arbroath smokies

English lettuce, cocktail sauce, lemon & herb vinaigrette £14.5 / £19.5

Tuscan burrata, cracked wheat & green leaf

Five herbs, chilli, nigella, sesame & lemon £9 / £15

Superb hamburgers

All served in a soft sourdough bun from St John bakery

Classic

Char grilled aberdeenshire rib-steak burger, lemon-tarragon mayonnaise, dill pickles, red onion, beef tomatoes £9.75

Venison & blue cheese

Wild scottish red deer, red onion jam, melted blue monday, watercress £15.5

Dangerously hot

Char grilled aberdeenshire rib-steak burger, chipotle chilli ketchup, jalapenos, avocado £12

Truffle

Char grilled aberdeenshire rib-steak burger, black truffle mayonnaise, gruyère de comté, roast field mushrooms £18.75

Toppings

Melted gruyère de comté cheese £1.5

Maple glazed ayrshire bacon £1.5

Crushed avocado, coriander & red chilli £2.5

Fried clarence court duck egg £2

Double up with an extra rib-steak burger £3.7

(rib-steak burger only)

Main courses

Today's pasta market price

Pan-roasted gloucestershire old spot pork chop roast plums with verjus £19

Roast fillet of cornish hake
English garden peas with bacon, braised lettuce £21

Smoked haddock, prawn & crab thermidor
Mussels, quail's eggs, parmesan & brioche crust £24

Roast dumfriesshire blackface haggis bashed neeps & tatties £16.5

Cold poached chalke valley trout, bunch carrots, cucumber & marsh samphire dill & mustard
mayonnaise £25

Ragu of wild highland venison with rigatoni smoked pancetta, aged pecorino romano £19.5

Fish and specials of the day market price

The boisdale aberdeenshire steaks

12oz rib-eye
Centre cut rib, flavourful, tender with good marbling, dry aged for 28 days £32

7oz tournedos fillet
Most tender of all our steaks, dry aged 21 days £29.5

18-20oz chateaubriand
21 day dry aged, cut from thick end of the tenderloin, very tender. For 2 to share £75

Sides

Thrice cooked hand cut chips £4

Truffle, rosemary & Isle of Mull cheddar chips £5.5

Creamy mashed potatoes £4

Wilted spinach £5.75

Mixed leaf salad £4.95

French beans with confit shallots £4.5

Heritage tomatoes, avocado, cold pressed olive oil £6.5

Special vegetables of the day market price

Sauces

Black truffle mayonnaise £3

Inferno 'hot' sauce £1.75

Boisdale Bloody Mary ketchup £2

Fried Clarence Court duck egg £2

Smoked Béarnaise sauce £3.5

Green peppercorn sauce £3

Wild herb green sauce £3

Seared foie gras, truffle sauce, shaved black truffles £12.5