

BOISDALE OF BELGRAVIA

SUPPER & LIVE MUSIC MENU



Warm Devonshire crab cheesecake  
devilled mushroom sauce

Tuscan burrata, cracked wheat & green leaf  
five herbs, chilli, nigella, sesame & lemon

Ham and eggs with black truffles  
ham hock ballontione, crispy duck egg, watercress

Seared hand dived Scottish king scallop  
crispy slow cooked belly pork, pea purée, green herb sauce (Supplement £4)

Summer beans with chicory, lovage & sesame  
lemon, tahini, cold pressed olive oil

Mini roast Dumfriesshire blackface haggis  
mash & neeps (noggin of Glenfiddich 15yr additional £6.20)



Ragu of wild Highland venison with rigatoni  
smoked pancetta, aged Pecorino Romano

Roast fillet of Cornish hake  
English garden peas with bacon, braised lettuce

Aberdeenshire rib-steak Truffle hamburger  
Black truffle mayo, Gruyere de Comte, roast mushrooms

Atlantic prawns, avocado & Arbroath smokies  
English lettuce, cocktail sauce, lemon & herb vinaigrette

Today's pasta

7oz tournedos fillet, most tender of all steaks, dry aged 21 days  
Béarnaise sauce & thick cut chips (Supplement £8)



Gooseberry & elderflower crème brûlée  
Scottish shortbread

Rum Baba  
Havana Club, vanilla cream, raspberries

Triple chocolate torte 'marquise'  
cranberry brittle, white chocolate ice-cream

Summer pudding  
crème fraîche, fresh berries

Selection of ice-cream & sorbets

Selection of 5 British cheeses  
With spiced preserved quince, celery,  
oat cakes & crackers (Supplement £5)