

BOISDALE OF BELGRAVIA

FIXED PRICE MENU

19.50 for 2 courses

Available lunchtime or evenings
before 6.30pm or after 9.30pm

CAVIAR

From Gourmet House, perfecting the
Persian tradition since 1965

30g of Russian Oscietra 69.50
served over ice with
melba toast & sour cream

SHELLFISH

finest seafood from Scotland's West coast & the British Isles

OYSTERS

Jersey Royales, Channel Islands each 3.00
Grilled Rockerfella each 3.50
Whitstable Native No2, Kent each 4.00

Cornish monkfish scampi
curried mayonnaise
12.50

Plateau de Fruits de Mer for two
Rock oysters, lobster, Shetland mussels,
sea urchin, Devonshire dressed crab
34.50 per person

Whole 1 lb lobster
Charcoal grilled with garlic, parsley & chilli butter
or chilled with mayonnaise
29.95

A LA CARTE

FIRST COURSES

Smoked haddock chowder
wild fennel, turnips & egg yolk

8.75

Dunkeld Scottish oak smoked salmon

14.50/22.00

Cornish crab & salmon eggs
avocado, sour cream & cucumber

15.50

Hand-dived West Country scallop
sea urchin, crosnes, bergamot lemon, black quinoa

16.50

Crispy marinated tofu salad
mooli radish, pink ginger salad & passion fruit ponzu

8.00 / 15.00

Scottish wild rabbit
beetroots, Jerusalem artichoke soil & Madeira sauce

11.50

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
(2.5cl noggin of Glenfiddich 15yr an additional 6.20)

8.50

Highland venison carpaccio
pickled mushrooms, wild herbs & mustard

12.00

MAIN COURSES

Glazert goat's cheese & pumpkin raviolo
spinach & caper-white wine sauce

18.00

Roast Blackface haggis
mashed potatoes & bashed neeps
(2.5cl noggin of Glenfiddich 15yr an additional 6.20)

16.00

Pan roasted plaice fillet
bok choy, potato croquette & anchovy butter

19.00

Fried Newlyn turbot fillet
wild purple sprouting broccoli, wild rice & white wine volute

32.00

Truffle burger
black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms

18.75

Enjoy a matching glass of Moët & Chandon NV Rosé at 11.95 (special offer)

7h organic Rhug Estate lamb leg Shepherd's pie
peas & mature cheddar mash potato

23.00

Haunch of Scottish red deer
haggis, smoked potato, braised Savoy cabbage & crispy oak moss

28.00

Norfolk black leg chicken
leeks, bakers potato & rosemary jus

22.00

Specials of the day

ask for details

THE BOISDALE ABERDEENSHIRE STEAKS

12oz rib-eye
centre cut rib, flavourful, tender with good marbling,
dry aged for 28 days
32.00

7oz tournedos fillet
most tender of all our steaks,
dry aged 21 days
29.50

18-20oz chateaubriand
Aberdeenshire 21 day dry aged, cut from
thick end of the tenderloin, very tender. For 2 to share
75.00

SAUCES & SIDES

Sauces

Black truffle mayonnaise 3.00
Inferno 'hot' sauce 1.75
Boisdale Bloody Mary ketchup 2.00
Fried Clarence Court duck egg 2.00
Smoked Béarnaise sauce 3.50
Green peppercorn sauce 3.00
Wild garlic & hazelnut salsa 5.00
Seared foie gras, truffle sauce, shaved black truffles 12.50

Sides

Cornish new potatoes 4.00
Thick or thin cut chips 4.00
Truffle, rosemary & Isle of Mull cheddar chips 5.50
Creamy mashed potatoes 4.00
Tempura of purple sprouting
broccoli, chilli mayonnaise 7.00
Wilted spinach 5.75
Mixed leaf salad 5.00
French beans with confit shallots 5.50
Cauliflower cheese with truffles 7.50
Vegetables of the day market price

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. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Jazz Charge of 5.00 Monday - Thursday / 7.50 Friday & Saturday is payable after 8.00pm by those already in Boisdale. Please ask your waiter about allergens within the dishes.