

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 £47.50

served over ice with
melba toast & sour cream

SHELLFISH

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

Rock oysters
West Mersea, Essex each £2.00
Grilled Rockerfella each £3.00
Colchester native oysters each £4.00

Scottish langoustines
served chilled lemon mayonnaise £3.75 each
char-grilled with garlic, parsley & chilli butter £4.25 each

Atlantic prawns, mayonnaise ½ pint £7.50

Plateau de Fruits de Mer for two
langoustines, rock oysters, Shetland mussels, Atlantic prawns
£17.85 per person

Royal de Mer for two with 1 lb lobster
£29.95 per person

Whole 1 lb lobster
served chilled with mayonnaise £26.50
char-grilled with garlic, parsley & chilli butter £28.00

A LA CARTE

FIRST COURSES

Cream of autumn squash soup thyme oil, toasted seeds, gnocchi	£7.50
Cornish crab with crayfish sweetcorn, pink grapefruit, sea beets	£12.75
Salad of roasted Ironbark pumpkin & baby spinach Puy lentils, mustard vinaigrette	£10.95 / £18.00
Mini roast Dumfriesshire Blackface haggis mashed potatoes & bashed neeps (2.5cl noggin of Glenfiddich 15yr an additional £6.20)	£8.50
Dunkeld Scottish oak smoked salmon multiple award-winning smoked salmon from the Scottish Highlands	£14.50/£22.00
Seared Cornish hand-dived scallops cauliflower, chickpeas, salty fingers	£15.50
Hot-smoked cured salmon & avocado salad quinoa, watercress, tarragon dressing	£12.00
Raviolo of Scottish chanterelles & smoked egg yolk rocket, shallot, sauce gribiche	£11.00

SIDES

Cornish new potatoes	£4.00	Wilted spinach	£5.75
Thick or thin cut chips	£4.00	Mixed leaf salad	£5.00
Truffle, rosemary & Isle of Mull cheddar chips	£5.50	French beans with confit shallots	£5.50
Creamy mashed potatoes	£4.00	Cauliflower cheese with truffles	£7.50
Sweet potato chips, smoked paprika	£4.95	Wild autumn mushrooms	£7.50
		Vegetables of the day	market price

SUPERB HAMBURGERS

CLASSIC BURGER £8.95

lemon-tarragon mayo, dill pickles, red onion, beef tomatoes

DANGEROUSLY HOT BURGER £12.50

chipotle chilli ketchup, red onion, pickled jalapeños

TRUFFLE BURGER £18.75

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

CHEF'S SPECIAL BURGER

TOPPINGS

Melted Gruyère de Comté cheese	£1.50	Fried Clarence Court duck egg	£2.00
Maple glazed Ayrshire bacon	£1.50	Double up with an extra burger	£3.75
Grilled blue cheese	£1.75	Pan fried foie gras	£7.50

MAIN COURSES

Braised oxtail, smoked bone marrow salt baked carrots, potato & turnip	£19.50
Tagliatelle with sautéed wild mushrooms roasted garlic & foraged herb salsa	£12.00/£18.00
Pan-fried fillet of Cornish hake Kentish beetroots, fregola, horseradish butter sauce	£22.00
Roast Blackface haggis mashed potatoes & bashed neeps (2.5cl noggin of Glenfiddich 15yr an additional £6.20)	£16.00
Poached Newlyn monkfish crushed late potatoes, kohlrabi, lemon gel, romesco sauce	£28.50
Roast young grouse from the Scottish Borders pate on toast, game chips, bacon, redcurrant jelly, bread sauce	£26.50
Char-grilled Hertfordshire chicken breast & autumn beans grapes, apple, romaine, yoghurt dressing	£18.50
Roast haunch of red deer, girolles & crab apples roasted garlic creamed potatoes, foraged yarrow, game sauce	£28.00
Specials of the day	ask for details

THE BOISDALE ABERDEENSHIRE STEAKS

7oz sirloin superb flavour, succulent, dry aged for 28 days	£19.50
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
10-12oz fillet on the bone probably the best steak in the world! Dry aged for 28 days	£35.00

SAUCES & ACCOMPANIMENTS

House Mayonnaise	Inferno 'hot' sauce	£1.75
Cold-pressed Cotswold rapeseed & white balsamic	Boisdale Bloody Mary ketchup	£2.00
Fragrant Thai hot chilli	Fried Clarence Court duck egg	£2.00
Black truffle	Béarnaise sauce	£3.00
	Green peppercorn sauce	£3.00
	Wild mushroom sauce	£7.50
	Seared foie gras, truffle sauce, shaved black truffles	£12.50

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