



BOISDALE OF BELGRAVIA

THE WILD & FORAGED TASTING MENU

£60

Including wines £120 per person
(125ml each glass)

AMUSE BOUCHE

Shetland langoustine
Stonecrop-lemon mayonnaise
Boisdale Vintage Cuvée Speciale Rosé 2006

STARTER

Scottish red leg partridge, confit leg boudin blanc
Braised pearl barley, wood blewits, braised red cabbage chestnut
Meursault 'Les Vireuils' 2014

FISH

Pan-fried fillet of Cornish hake
Kentish beetroots, fregola, horseradish butter sauce
Pomino Bianco DOC 2014

MEAT

Roast haunch of Scottish red deer, girolles & crab apples
Roasted garlic creamed potatoes, foraged yarrow, game sauce
Dourosa Tinto 2015

SORBET

Bergamot lemon
Disznókő Tokaji Late Harvest 2013

DESSERT

Russets apple & plum oat crumble
toffee crab apple, damson sorbet
Disznókő Tokaji Aszu 5 Puttonyos 2007

PETIT FOURS

The Forage & Tasting Menu has been created so you can enjoy smaller portions
of some of Boisdale's signature dishes.
This menu is for whole table only and last order at dinner is at 9pm

All prices are in GBP and include VAT.
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.

