



BOISDALE OF MAYFAIR

THE WILD & FORAGED BRITISH TASTING MENU

£60

INTRODUCTION

Wild watercress velouté
poached Native oyster

CHAPTER ONE

Roast wood pigeon
*Jerusalem artichokes
chickpeas & venison chorizo*

CHAPTER TWO

Poached Atlantic cod
*Cornish seaweed butter
knotroot & wild fennel*

CHAPTER THREE

Braised haunch of Scottish red deer
*Cep mushrooms
truffle potato mousseline*

CHAPTER FOUR

Foraged pear tart
almond ice-cream

THE END

Selection of British cheeses
quince jelly & oat cakes

FEATURING:

Leonid Semakin & Elisabeth Rutt
@ Boisdale of Mayfair

The Wild & Foraged British 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. 24 hours advance bookings only Monday to Saturday (not available on Sunday).

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.

