



BOISDALE OF MAYFAIR

2-COURSE SUPPER & LIVE MUSIC MENU



Soup of the day

Melon & cucumber salad
blue cheese mousse & seasonal leaves

Roe deer venison carpaccio
rocket & balsamic mayonnaise

Fresh vegetable spring rolls
wasabi mayonnaise

Roast Dumfriesshire Blackface haggis
bashed neeps & tatties (2.5cl noggin of Glenfiddich Solera 15yr £5.80)

Seared hand-dived Scottish king scallop
pea purée, lemon curd & Ayrshire bacon (Supplement of £4)



Spiced aubergine ravioli
sun blushed Heritage tomatoes & basil

Fillet of sea bream
asparagus, fine beans, peppers & saffron vinaigrette

Tempura courgette flowers
ricotta, summer vegetable fricassee & pine nut velouté

Roast sea trout fillet
rainbow chard, Palourde clams & chive oil

Breast of chicken
baby leeks, morel mushrooms & yellow wine sauce

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



Eton mess
fresh strawberries, soft cream, meringue & raspberry coulis

Banana Mille-feuille
milk chocolate mousse, praline ice cream,
caramelised bananas & pastry

Gooseberry & elderflower cake
elderflower sorbet & gooseberry compote (gluten & dairy free)

Selection of ice-creams & sorbets

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

