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

Colchester rock oysters, Essex, England *each 2.50*

Jersey Royales, Channel Islands *each 3.00*

Grilled Rockerfella *each 3.50*

Steamed Shetland mussels
cider & lovage
8.00

Plateau de Fruits de Mer for two
Colchester rock oysters, lobster, Shetland mussels, sea urchin, Devonshire dressed crab
37.50 per person

Whole 1 lb lobster
Charcoal grilled with garlic, parsley & chilli butter or chilled with mayonnaise
34.50

A la Carte

First Courses

Spring pea soup with Italian black truffles 7.00
Parmesan crisp, pea shoots, borage

Cornish crab & salmon eggs 15.50
avocado, sour cream & cucumber

Wye Valley asparagus & crispy Burford Brown egg 9.50
sorrel green sauce & shaved mushrooms

Mini roast Dumfriesshire Blackface haggis 8.50
mashed potatoes & bashed neeps
(2.5cl noggin of Glenfiddich 15yr an additional 6.20)

Dunkeld Scottish oak smoked salmon 14.50/22.00
multiple award-winning smoked salmon from the Scottish Highlands

Seared hand-dived West country scallop with roasted paprika & fennel sausage 14.75
squid ink tuile, shaved fennel, radishes

Scottish wild rabbit 11.50
beetroots, Jerusalem artichoke soil & Madeira sauce

Marinated & torched Newlyn mackerel fillet 9.75
young turnips, wild sea herbs, green apples

Main Courses

Cured Isle of Wight heritage tomato & Lavestock Farm mozzarella gnudi 18.00
purple artichoke, wild herb salsa

Pan roasted Cornish fillet of hake 21.00
Puddledub dry-cured bacon, peas & braised lettuce

Aberdeenshire rib steak-truffle burger 18.75
black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms

Scottish venison burger 13.95
pickled red cabbage, cranberry sauce, watercress

Slow cooked collar of Gloucester old spot pork 19.50
lovage potato purée, Cornish spring cabbage & red wine sauce

Free range Yorkshire chicken, tarragon & morel mushroom pie 22.00
Devonshire butter puff pastry crust, sautéed greens

Roast Blackface haggis 16.00
mashed potatoes & bashed neeps
(2.5cl noggin of Glenfiddich 15yr an additional 6.20)

Lightly curried tail of West Coast monkfish 28.00
fregola, Shetland mussels, cauliflower, wild sea herbs

Roasted Scottish cannon of Black-Face lamb 25.75
tempura of lamb heart, broad beans, spätzle, rosemary sauce

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

Jersey Royale potato	*4.00*
Thick or thin cut chips	*4.00*
Truffle, rosemary & Isle of Mull cheddar chips	*5.50*
Creamy mashed potatoes	*4.00*
Spring greens & anchovy butter	*4.25*
Wilted spinach	*5.75*
Mixed leaf salad	*4.95*
French beans with confit shallots	*4.50*
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.