



BOISDALE OF BELGRAVIA BAR MENU

SMALL PLATES & SALADS

Spicy Scotch quail eggs each 1.95 • Marinated Spanish olives 3.25 • Roasted pistachio nuts 3.50

Superfood salad: pickled heritage beetroots, three beans, rocket & goji berries (v) 7.75/14.75

Salt baked celeriac, fennel & lentil salad with baby gem, toasted hazelnuts, apple & pine oil (v) 9.75/18.50

Mini roast Blackface haggis with mash & bashed neeps 8.50 (25ml noggin of Glenfiddich 15yr Solera whisky an additional 5.00)

Dunsyre blue, chicory & Comice pear salad: heather honey dressing, walnut & date sourdough croutons (v) 10.50

OYSTERS, SALMON & SEAFOOD

Orange & gin cured Scottish salmon gravadlax, bitter cress, dill & sweet mustard dressing, warm buckwheat blinis 12.50

Dressed Devonshire crab with blood orange & avocado, crab croquette, red chilli jam, cucumber 15.75

Dunkeld classic oak-smoked Scottish salmon 16.50

Jersey royal rock oysters, Channel isles ½ dozen 16.50 / dozen 32.50

Wild Colchester native oysters, England ½ dozen 26.00 / dozen 49.50

Russian Oscietra caviar 100g: served with classic condiments, buckwheat blinis & warm new potatoes: perfect to share 149.50

THE FAMOUS BOISDALE CHOPPED ABERDEEN ANGUS RIB STEAK HAMBURGERS

Classic Boisdale: tarragon mayonnaise, red onion, beef tomato & dill pickles 7.95

Gourmet: béarnaise sauce, Ayrshire bacon & beef tomato 8.95

Inferno: chipotle chilli ketchup, red onion & pickled jalapeños 9.75

Blue Monday: grilled Dunsyre blue cheese & caramelised red onion 10.75

Truffle: fresh black truffle mayonnaise, roast field mushroom, Gruyère de Comté 14.00

Add extra Gruyère de Comté cheese or Ayrshire bacon 1.50

FRESH CUT SANDWICHES

Chargrilled free range chicken breast, crispy Ayrshire bacon, avocado & beef tomatoes 8.75

Oak smoked Dunkeld Scottish salmon, cucumber & wild rocket 9.50

Handpicked Devonshire crab, baby gem lettuce, chive sour cream & fresh lemon 12.50

MAIN COURSES

AVAILABLE 12PM until 11.15PM

Roast Blackface haggis with mash & bashed neeps 16.00 (25ml noggin of Glenfiddich 15 yr Solera whisky an additional 5.00)

Parsnip & Roscoff onion filo pie, Rosary goat's cheese & wild monk's beard (v) 17.50

Marinated outdoor reared British chicken breast with wild chestnuts, brown cup mushrooms & smoked shallots 16.50

9oz rib-eye 30 day dry aged from Aberdeenshire 22.75

10oz 28 day aged sirloin club steak from Rathdowney County Laois, Ireland 28.25

SAVOURIES & CHEESE

Scotch rarebit 5.50 Scotch woodcock 6.50

Selection of five farmhouse cheeses with celery, quince preserve, oat cakes & crackers 10.00

SIDE DISHES & SAUCES

Thick or thin cut chips 4.00

Bloody Mary ketchup 2.00 Béarnaise sauce 3.00

Dangerously hot sauce 1.75 Truffled mayonnaise 3.00

Sweet potato chips with smoked paprika 4.75

Heritage carrots, ginger & carrot tops 4.25 Wilted spinach 5.00

Broccoli with rosemary & lemon cold pressed extra virgin olive oil 4.50

Creamed spinach with black truffle shavings 9.50

THE BAR MENU IS AVAILABLE FROM 12 NOON - 11.15 PM. PLEASE LET US KNOW IF YOU SUFFER FROM ANY FOOD ALLERGIES.

*Please note that steak weights are pre-cooked and approximate & our hamburgers are served medium rare.
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.*