

BOISDALE OF BELGRAVIA

HIGHLAND

£74.5

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon, Capers & Shallots

Multiple award-winning salmon from the Scottish Highlands

London Burrata

Roast shallot, truffled-onion puree, black walnuts

Wild Balmoral Estate Venison Tartare

Crispy shallots, sourdough toast

OPTIONAL INTERMEDIATE COURSE

Mini Dumfriesshire Blackface Haggis

Served with mashed potatoes, bashed neeps and liquor

£9.5 SUPPLEMENT

Add a 25ml noggin of Tomintoul 10yrs £7.5 | Glencadam 10yrs £8.5

MAIN COURSE

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce

Scottish Wild Mushroom & Lentil 'Wellington'

Creamed leeks, red wine, rosemary

Hebridean Seatrout Fillet, Sauce Vierge & Lemon

Vegetable and herb strudel

DESSERT

Traditional Steamed Clottie Dumpling

Isle of Skye single malt custard

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears

£6.5 SUPPLEMENT

ADDITIONAL SIDE ORDERS

Thrice cooked chips £6.75

Sautéed spinach, Amalfi lemon, olive oil £7.5

Broccoli, smoked olive oil £6.5

Green leaf salad, vinaigrette £6.5

All dietary & vegetarian options & requested will be made available on the day.

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.