

BOISDALE OF BELGRAVIA

JACOBITE

£64.5

FIRST COURSES

Cullen Skink

Traditional smoked haddock chowder, leeks and quails' eggs

Ballantine of Balmoral Pheasant, Pigeon & Tarragon

Spiced caramelised apple chutney, toasted brioche

Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts

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

Scottish Wild Venison Pavé Steak

Skirlie mash, winter greens, green peppercorn sauce

Orkney Salmon, Prawn & Smoked Haddock Fishcake

Sauteed greens, Chablis and chive butter sauce

Pearl Barley Risotto with Salt Baked Celeriac

Roots, parmesan, lemon

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.*