

# 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.*