

BOISDALE OF BISHOPSGATE

BRITISH TAPAS

SMALL SHARING PLATES

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|---|------|--|------|--|------|
| Marinated Spanish olives | 2.95 | Triple pork sausages, Bloody Mary ketchup | 5.5 | Vietnamese summer rolls, Asian dipping sauce | 4.25 |
| Crushed spiced avocado on toast | 5.5 | Crispy squid | 6.5 | Goujons of free-range chicken | 5.5 |
| Dunkeld smoked salmon, sourdough toast, lemon | 4.75 | Welsh rarebit, aged cheddar & Worcestershire sauce | 4.95 | | |
| Hummus, smoked paprika, & breakfast radishes | 5.5 | | | | |

We recommend 2 to 3 sharing dishes per person

OYSTERS

| | |
|----------------------------|----------|
| Colchester rock, Essex | each 2.5 |
| Jersey rock, Channel Isles | each 3 |
| Whitstable native, Kent | each 4 |

A LA CARTE

SMOKED SCOTTISH FISH

Dunkeld Scottish oak smoked salmon
multiple award-winning salmon from the Scottish Highlands
14.5 / 22

Boisdale's Bowmore whisky-cured smoked salmon
Cold smoked & infused with 16yr single malt from the Isle of Islay
16.5 / 24

Orkney smoked herring pate
pickled baby beets, horseradish & toast
9

FIRST COURSES

Crispy squid, saffron aioli
pickled cumber, winter leaves
9.25

Glenfiddich roast pear, stilton & baby spinach salad (v)
candied walnuts, pomegranate, lemon & kalamata olive oil
8.75 / 15

Celeriac cream soup
with black truffles
10

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
8.75

(25ml noggin of Robert Burns Arran single malt 6 supplement)

Seared hand dived Devonshire scallop
honey glazed chicken wings, celeriac purée, dill oil
15

Fillet steak tartare
Highland grazed beef with pickles, capers, shallots, egg yolk & sourdough toast
14.5

MAIN COURSES

Today's pasta
market price

Steak & kidney pudding
(with oysters 4)
19.5

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
16.5

(25ml noggin of Robert Burns Arran single malt 6 supplement)

Roast breast & braised leg of Scottish pheasant
swede & carrot purée, smoked pancetta lardons, chestnut mushrooms
21

Cullen skink fish cake
creamed leeks, shellfish sauce
18

Roast Cornish fillet of cod
glazed chervil root, salsify, sea dulce, red wine butter sauce
24.5

Slow roast Hebridean shank of lamb
pearl barley, turnips & gremolata
26

Game & fish of the day
market price

THE FINEST SCOTTISH BEEF

5oz Aberdeenshire minute fillet steak
served simply char-grilled or with sauce Diane (pink or well done only)
19.5

7oz Buccleuch centre-cut fillet
royal warrant, succulent, dry-aged 23 days
29.5

12oz Highland grazed prime rib-eye
superb flavour, great marbling, dry-aged 28 days
33

12oz Buccleuch, 50 day matured, bone-in sirloin
royal warrant, sensational intense flavour
39.75

10oz Buccleuch fillet on-the-bone
probably the best steak in the world!
45

20oz Buccleuch chateaubriand
royal warrant, cut from the thick end of the tenderloin
For 2 to share
75

GREAT HAMBURGERS

All served in a soft sourdough bun from St. John bakery

CLASSIC 8.95
char-grilled 6oz Aberdeenshire rib-steak burger, lemon-tarragon mayo, dill pickle, red onion, beef tomato

DELUXE 13.75
char-grilled 6oz Aberdeenshire rib-steak burger, maple-glazed bacon, béarnaise sauce, beer-battered onion rings, watercress

LATINO 12.5
char-grilled 6oz Aberdeenshire rib-steak burger, smoked chipotle mayonnaise, pickled slaw, guacamole, corn & lime salsa

BIG V (V) 11.5
halloumi, avocado, grilled aubergine, roast mushroom chilli chutney, rocket

HIGHLAND VENISON & BLUE CHEESE 17.5
wild red deer, red onion jam, melted Dunshyre blue

add melted cave-aged vintage cheddar 1.5
add maple glazed Ayrshire bacon 1.5

SAUCES & ACCOMPANIMENTS

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|--------------------------------|---|------------------------|-----|
| Boisdale Bloody Mary ketchup | 2 | Green peppercorn sauce | 3 |
| Fried Clarence Court hen's egg | 2 | Red wine gravy | 7.5 |
| Black truffle mayonnaise | 3 | Pan-fried foie gras | 7.5 |
| Béarnaise sauce | 3 | | |

SIDES

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|------------------------------------|-------------------------|---|--------------|
| Thick cut or matchstick chips | small 3.5 large 4.75 | Roast field mushrooms, garlic & chilli butter | 4.75 |
| Creamy mashed potatoes | 4 | Braised leeks, toasted hazelnuts | 4 |
| Mixed leaf salad | 4.25 | Goose fat roast potatoes | 5 |
| Truffle, rosemary & Parmesan chips | 4.95 | Wilted or creamed spinach | 5.75 |
| | | 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. Should you have specific allergies please ask for the restaurant manager whom can offer advice.