

# BOISDALE OF MAYFAIR

## BRITISH TAPAS

SMALL SHARING PLATES

Haggis Scotch quail egg *each* 1.95

Fresh vegetable spring rolls 5.95  
*wasabi mayonnaise*

(add in Atlantic Prawns to your Spring rolls for £2)

Avocado, coriander & chilli on toast 4.95

Dunkeld smoked salmon on toast 6.50

Smoked artisan sausages 5.50

Crispy pepper & chilli squid 6.50 / 13.50

Mustard glazed ham on toasted sour dough 5.95  
*house piccalilli*

## RAREBITS

Classic Cheddar 4.75

Field mushroom & Goat's cheese 6.00

Scotch Rarebit, Ayrshire bacon 7.00

## CHARCUTERIE

Hand carved Pata Negra ham  
30 gms 9.50

Marmalade & mustard glazed ham 4.25

Salchichon, Catalanian cured sausage  
30 gms 4.50

Mixed charcuterie board 15.00

## BOISDALE BURGERS

CLASSIC

*lemon-tarragon mayo, dill pickles,  
red onion, beef tomatoes* 8.95

DANGEROUSLY HOT

*smoked tomato, corn & chilli relish, avocado,  
jalapeño, coriander* 12.50

DELUXE

*maple glazed bacon, crispy fried onions,  
béarnaise sauce, watercress* 13.75

TRUFFLE

*black truffle mayonnaise, Mayfield 'Swiss'  
roast field mushrooms* 18.75

CHICKEN

*marinated Norfolk chicken escalope, gem lettuce,  
tarragon mayonnaise & beef tomato* 14.00

TOPPINGS

*Melted Mayfield 'Swiss' cheese* 1.50

*Maple glazed Ayrshire bacon* 1.50

*Crushed avocado, coriander & red chilli* 2.50

*Fried Clarence Court duck egg* 2.00

*Double up with an extra hamburger* 3.70

## CHEESE

*From our great all British selection of farmhouse cheeses  
Please ask for details.*

*Each* 4.50

*5 cheese tasting* 10.00    *10 cheese tasting* 18.00

## CAVIAR

Russian Oscietra Caviar 30g  
*sour dough toast & sour cream* 69.50

## SHELLFISH

Whistable Bay Native oysters 4.00 *each*

Mersea Island rock oysters, Essex 2.50 *each*

Jersey rocks, Devon 3.00 *each*

Atlantic prawn cocktail 12.00  
*shredded gem lettuce & Mary Rose sauce*

Half or whole lobster 14.95 / 29.95  
*char coal grilled with garlic, parsley & chilli butter  
or chilled with shaved fennel salad, lemon mayonnaise*

Devonshire crab on toast 7.50

## MAIN COURSES

Warm salad of organic spelt with pesto  
*Jerusalem artichoke, kale, cold pressed olive oil*  
16.50

Roast fillet of wild Cornish cod  
*champagne, honey, goji berries*  
24.00

Roast Dumfriesshire Blackface haggis  
*bashed neeps & tatties*  
(2.5cl noggin of Chivas 12 year additional 4.65)  
16.00

Gloucester Old Spot pork escalope  
*anchovies & caper butter, fried duck egg*  
19.00

Poached & roast breast of Scottish pheasant  
*parsnip purée, parkin & pickled bilberries*  
26.00

Sautéed veal kidneys  
*mustard sauce, tarragon, boiled potatoes*  
16.50

## SIDES

*Vegetables of the day* MP

*New potatoes, mint* 4.25

*Hand-cut thick chips* 4.00

*Wilted spinach* 5.50

*Sweet potato chips* 4.75

*Truffle, rosemary & Parmesan chips* 5.50

*Baby gem & avocado salad, house dressing* 5.50

*Roasted field mushrooms, crispy shallots* 5.00

## FIRST COURSES

Soup of the day 8.00

Poached pear, Beauvale blue cheese  
& walnut salad 8.50 / 15.00  
*chicory, celery, herbs, extra virgin Olive oil*

Kohlrabi, spinach & pomegranate salad 9.75  
*chilli, wild chickweed, cold pressed olive oil*

Dunkeld Scottish oak smoked salmon 14.75

Roast Dumfriesshire Blackface haggis 8.50  
*bashed neeps & tatties*  
(2.5cl noggin of Chivas 12 year additional 4.65)

Seared hand-dived Scottish king scallop 14.95  
*seared quince, haggis crumbs & Boisdale Claret sauce*

Aberdeenshire steak tartare 9.00 / 18.00  
*sourdough toast, chopped pickles*

## THE GRILL

Aberdeenshire 8oz Flat Iron  
*full flavoured shoulder cut*  
(suggested rare or medium rare)  
19.75

Fillet of Orkney salmon  
*anchovy & lemon butter, crisp green salad*  
22.00

12oz rib-eye  
*Aberdeenshire 28 day dry aged, centre cut rib, flavourful,  
tender with good marbling, dry aged for 28 days*  
32.00

7oz tournedos fillet  
*Aberdeenshire 21 day dry aged, most tender of all our steaks*  
29.50

Guest  
Market Price

## SAUCES

*Fried Clarence Court duck egg* 2.00

*Boisdale Bloody Mary ketchup* 2.00

*Béarnaise sauce* 3.00

*Black truffle mayonnaise* 3.00

*Green peppercorn sauce* 3.00

*Red wine gravy with black truffle* 7.00

## VINYL BAR & GROOVE ROOM

available for private dining & cocktail parties

## SUNDAY BOTTOMLESS PROSECCO & CLARET

just 19.50 to go with your roast beef

Follow us for special offers & events.  /BoisdaleRestaurants  @boisdale  boisdale\_uk/  boisdaleUk

*Please inform us of any allergies in advance of placing your food order. All dishes are cooked to order, do let us know if you have a limited amount of time.  
All prices are in GBP and include VAT. 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.*