

BOISDALE OF BISHOPSGATE

BRITISH TAPAS

SMALL SHARING PLATES

Marinated Spanish olives	4
Smoked salmon on toasted sourdough	6
Sticky sausages, honey & mustard	5.50
Bloody Mary ketchup	5.50
Crispy squid, roasted garlic aioli	6.50
Welsh rarebit, aged cheddar & Worcestershire sauce	6
Goujons of free-range chicken, chimichurri	5
Avocado on toast, chilli & lime	4.50

DAILY FRESH OYSTERS

See our blackboards or ask for today's availability

Oyster Happy hours 5pm to 7pm - all rock oysters £1 each!

Soup of the day
Please ask your server for details Market price
Carpaccio of wild highland red deer
Baby rocket, aged parmesan & cold pressed olive oil
11.50
Crispy -fried Calamari croquettes.
Roasted garlic aioli, lime and herb salad.
9.5
Boisdale Prawn & Avocado cocktail
Crispy gem, Marie rose, lemon
12.50

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
(25ml noggin of the Glenrothes 12yr single malt
6.50 supplement)
8.75
Roasted sweet potato
avocado and shaved goats'
cheese salad
toasted nuts, smoked chilli,
citrus dressing.
8.75 / 16.5

OUTSTANDING SCOTTISH SMOKED SALMON

Dunkeld classic oak smoked salmon
multiple award winning salmon from the Scottish Highlands
17.50 / 25
25ml noggin The Macallan Fine Oak
8.60t

John Ross kiln cured smoked salmon
founded Aberdeenshire 1869,
supplier to the Her Majesty the Queen
14.50 / 22
25ml noggin Glenmorangie Quinta Ruban 12yr
6.80

Boisdale's Bowmore whisky-cured smoked salmon
infused with Bowmore 16yr single malt from the Isle of Islay
19.50 / 27
25ml noggin Bowmore 12yr
6.95

'Menage A Trois' a combination of all three fine smoked salmon 18.75

THE FINEST SCOTTISH BEEF

7oz Buccleuch centre-cut fillet
Royal Warrant of Appointment, succulent, dry-aged 23 days
29.50
12oz Highland grazed prime rib-eye
superb flavour, great marbling, dry-aged 28 days
35
10oz Buccleuch fillet on-the-bone
probably the best steak in the world!
45
20oz Buccleuch chateaubriand
Royal Warrant of Appointment, cut from the thick end
of the tenderloin - for 2 to share
75
28oz Buccleuch, 40 day matured côte de boeuf
sensational flavour - for 2 to share
90

Highland red deer &
wild Scottish mushroom pie
celeriac purée, toasted juniper liquor
24.50

Boisdale fish & chips
with mushy peas & tartare sauce
19.50

Great British sausages with
roasted bone marrow mash
caramelised baby onions & red wine gravy
16.50

Tagliatelle with fresh black winter Périgord truffles
4 grams, shaved at your table
22.50

Chargrilled marinated chicken breast with avocado
romaine hearts, black beans, sourdough croutons,
chimichurri dressing
17.50

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
16.75
(25ml noggin of the Glenrothes 12yr single malt
6.50 supplement)

Burford Brown hens egg omelette & leaf salad
Fine herb 12
Smoked salmon 16.50
Black Périgord truffles (4g) 28

Daily specials
please ask for details and prices

SIDES

Thick cut or matchstick chips	4
Creamy mashed potatoes	4
Mixed leaf salad	4.25
Truffle, rosemary & Parmesan chips	5.50
Smashed neeps with butter and fresh ground pepper	4
Roasted field mushrooms, garlic, chilli & parsley butter	5.50
Wilted or creamed spinach	5.75
Vegetables of the day	market price

SAUCES & EXTRAS

Good gravy	3
Boisdale Bloody Mary	
ketchup	2
2g of Périgord Black truffle,	
shaved at your table	9.5
Black truffle mayonnaise	3
Salsa verde	3
Béarnaise sauce	3
Green peppercorn sauce	3
Pan-fried foie gras	9

GREAT HAMBURGERS

All served in a soft sourdough bun from St John bakery

Choose between the very best certified Aberdeenshire grass-fed beef, free range Yorkshire Herb Fed Poultry chicken or Beyond Meat pea protein no cholesterol & low fat

	Fine Scottish beef	Plant (v) Beyond Meat	Grilled chicken marinated escalope
Classic lemon-tarragon mayo, dill pickles, red onion, beef tomato	10.75	14.75	12.75
The Greek barrel aged feta, tomato, tzatziki	15.50	19.50	17.50
Deluxe maple glazed bacon, crispy fried onions, béarnaise sauce, watercress	14.75	18.75	16.75
Truffle black truffle mayonnaise, melted vintage cheddar, roast mushrooms	19.50	23.50	21.50
add melted cave-aged vintage cheddar	1.50		
add maple glazed Ayrshire bacon	1.50		

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. Jazz Charge of 3.5 Tuesday - Friday is payable after 8pm by those already in Boisdale. Please ask your waiter about allergens within the dishes.