

BOISDALE OF MAYFAIR

DAILY FRESH OYSTERS

See our blackboards for today's availability
Oyster Happy Hours 5pm to 7pm
all rock oysters £1 each!

SMALL PLATES

Sourdough
from St. John Bakery & West Country butter
1.50

Excellent Greek olives
4.50

Carpaccio of wild Highland venison
braised red cabbage, Parmesan, cold pressed olive oil
9

Cheese toastie
Glastonbury Twanger, Oglesfield, English Alpine
6.75

Add Cornish air-dried ham
8.75

Soup of the day
please ask your server for details
7

Morecombe Bay potted brown shrimp
nutmeg butter, toast, lemon
12.5

Avocado, blood orange & almond salad
coriander, lime & honey dressing
9

John Ross kiln-cured Scottish smoked salmon
founded in Aberdeenshire 1869,
supplier to Her Majesty The Queen
14.50 /22

25ml chilled Belvedere classic vodka
4.50 supplement

Crispy fried calamari croquettes
caramelised garlic mayonnaise
9.5

Culatello: Italian style air-dried ham
handmade in Devonshire's Clyst Valley
7.50

Roast Dumfriesshire haggis, neeps & tatties
8.75
25ml noggin of The Glenrothes 12yr single malt
(6 supplement)

CAVIAR & CHIPS

Russian Osciertra 30g
crème fraîche, confit duck egg, rosemary potatoes
95

CHEESE

From our great all British selection
of farmhouse cheeses
please ask for details

Each 4.5
5 cheese tasting 12 10 cheese tasting 20

HOUSE SPECIALITIES

Boisdale fish & chips
with mushy peas & tartare sauce
19.5

Roast Dumfriesshire haggis, neeps & tatties
16.75
25ml noggin of The Glenrothes 12yr single malt
(6 supplement)

Fish of day
daily fresh fish from Brixham Market
see our blackboards for details & price

Chargrilled coronation chicken
avocado, blood orange & almond salad
16

Great British sausages with buttered mash
caramelised onions & stout gravy
16.5

Jerusalem artichoke risotto
slow cooked duck egg, salsa verde, smoked olive oil
15

Highland venison cottage pie
three cheese & smoked potato crust, Boisdale pickles
17.5

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

OUTSTANDING SCOTTISH BEEF

Our master butcher, Matty O'Brien, goes to extraordinary lengths to guarantee the provenance of the very finest, fully traceable Scottish grass-fed beef. Buccleuch Scotch Beef, selected by Royal Warrant holding butchers Campbell Brothers, supply Boisdale and the Royal Household with probably the best dry aged beef in the world.

7oz Buccleuch centre-cut fillet
Royal Warrant of Appointment,
succulent, dry-aged 23 days
29.95

12oz Highland grazed prime rib-eye
superb flavour, great marbling, dry-aged 28 days
35

20oz Buccleuch Chateaubriand
Royal Warrant of Appointment, cut from the thick end of the tenderloin. For 2 to share.
75

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

28oz Buccleuch, 40 day matured côte de boeuf
sensational inference flavour,
for 2 to share
90

GREAT HAMBURGERS

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

| | FINE SCOTTISH BEEF | PLANT "BEYOND MEAT" | GRILLED MARINATED CHICKEN |
|---|--------------------------|---------------------------|---------------------------------|
| Classic lemon-tarragon mayo, dill pickles, red onion, beef tomato | 10.75 | 14.75 | 12.75 |
| Avocado & kimchi red chilli aioli, beef tomato, pickles | 15.50 | 19.50 | 17.50 |
| Deluxe maple glazed bacon, crispy fried onions, Béarnaise sauce, watercress | 14.70 | 18.75 (w/out bacon) | 16.75 |
| Truffle black truffle mayonnaise, melted Oglesfield, roast mushrooms | 19.50 | 23.50 | 21.50 |

Add maple glazed Ayrshire bacon 2

Add melted Oglesfield cheese 2

SAUCES

Béarnaise, green peppercorn, truffle mayonnaise, gravy 3

SIDES

2g of Périgord black truffle,
shaved at your table
9.5
Hand-cut thick chips
4
Kale, lemon, pine nuts,
pink peppercorns
4

Truffle, rosemary & Parmesan chips
5.50
Green salad
4.50
Cauliflower cheese
5
Mashed potatoes
4.50

Head Chef **Khalid Hassan**

Sous Chef **Marco De Freitas Vasconcelos**

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. Optional live music charge will be applied to your dinner bill.