

BOISDALE OF MAYFAIR

DAILY FRESH OYSTERS

See our blackboards for today's availability

Oyster Happy Hours 5pm to 7pm

all rock oysters £1 each!

Noilly Prat £4.60 (50ml)

SMALL PLATES

Sourdough

from St. John Bakery & West Country butter

1.50

Excellent Greek olives

4.50

Highland venison Scotch egg

pickled red cabbage, mushroom ketchup

8

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

Carpaccio of Cornish octopus

ponzu dressing, chilli, coriander

12.50

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

9.50

Culatello: Italian style air-dried ham

handmade in Devonshire's Clyst Valley

7.50

Russian Oscietra 30g

crème fraîche, confit duck egg, rosemary potatoes

95

Roast Dumfriesshire haggis, neeps & tatties

8.75

Add 25ml noggin of The Glenrothes 10yr single malt

(6 supplement)

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

19.50

Roast Dumfriesshire haggis, neeps & tatties

16.75

Add 25ml noggin of The Glenrothes 10yr 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

Excellent pork & sage sausages

mash, caramelised onions, stout gravy

16.50

Morel mushroom & wild garlic orzo risotto

slow-cooked duck egg, cold pressed olive oil

17.50

Highland venison cottage pie

three cheese & smoked potato crust, Boisdale pickles

17.50

Tagliatelle with fresh black winter Périgord truffles

shaved at your table

2 grams 15 / 4 grams 22.50

OUTSTANDING SCOTTISH BEEF

Master Butcher Matty O'Brien of the Royal Warrant holding butchers Campbell Brothers oversees the quality and provenance of the very finest, fully traceable Scottish dry aged grass-fed beef as supplied to Boisdale and Buckingham Palace.

5oz Scottish minute fillet steak

dry aged 21 days (pink only)

18.90

7oz Scottish centre-cut fillet

dry-aged 23 days

29.50

12oz Scottish prime rib-eye

dry-aged 28 days

35

10oz Scottish fillet on-the-bone

("probably the best steak in the world")

45

20oz Scottish chateaubriand

dry aged 21 days, for 2 to share

75

28oz Buccleuch, côte de boeuf

dry aged 45 days, for 2-3 to share

95

SUPERB HAMBURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, free range Yorkshire chicken, wild Scottish venison or Beyond meat vegan patty

	FINE SCOTTISH BEEF	PLANT "BEYOND MEAT"	GRILLED MARINATED CHICKEN	WILD VENISON
Classic lemon-tarragon mayo, dill pickles, red onion, beef tomato	11.75	14.75	12.75	14.00
Dangerously Hot chipotle chilli ketchup, jalapenos, avocado	15.50	19.50	17.50	18.75
Deluxe maple glazed bacon, crispy fried onions Béarnaise sauce, watercress	14.70	18.75 (w/out bacon)	16.75	18.00
Truffle black truffle mayonnaise, melted Oglesfield roast mushrooms	19.50	23.50	21.50	22.75

Add maple glazed Ayrshire bacon 2

Add melted Oglesfield cheese 2

SAUCES

Béarnaise, green peppercorn, truffle mayonnaise, mushroom ketchup, gravy 3

SIDES

2g of Périgord black truffle, shaved at your table

4.5

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

Special vegetables of the day

market price -

Mashed potatoes / truffle mash

4/5.50

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.