

BOISDALE OF BISHOPSGATE TAKE AWAY

The Boisdale Take Away menu boasts a stellar line-up of our signature dishes from the very best of Scottish beef dry aged on the bone to salads and Boisdale burgers served with Bloody Mary sauce and thick cut chips.



Orders must be placed by 11.30am and can be collected by 12.15pm or delivered within a one mile radius of Swedeland Court by 12.30pm Monday to Friday.

If you would like to enjoy our food in the comfort of your own office, please ask for a copy of our Boisdale take away menu.

OYSTERS

- JERSEY ROYALES, CHANNEL ISLES
½ dozen 14.50 dozen 28.00
- WILD COLCHESTER NATIVES, ENGLAND
½ dozen 26.00 dozen 49.50



Our oysters are fully traceable & certified.
It is inadvisable to consume wine & spirits with high alcohol content when eating oysters. Consume oysters at your own risk.

FIRST COURSES

- SPICED PARSNIP & APPLE SOUP (V)
curry oil & horseradish
6.75
- SUPERFOOD SALAD
charred broccoli, chia seeds, melon, yellow lentils & Greek yogurt
7.85
- MINI ROAST BLACKFACE HAGGIS
mashed potato & bashed neeps
(25 ml noggin of Glenfiddich 15yr Solera an additional 5.00)
8.50
- POTTED INVERAWE SMOKED MACKEREL
cucumber & dill crème fraîche
9.75
- TIPSY CHICKEN LIVER PÂTÉ, QUINCE JELLY & PEANUT BRITTLE
wild herbs & brioche
10.50
- COGNAC & ORANGE CURED SCOTTISH SALMON GRAVADLAX
pickled baby beetroots, cauliflower carpaccio, lemon purée
11.75
- PRESSED GLOUCESTERSHIRE 'OLD SPOT' HAM TERRINE, PRUNES & CHERVIL
pickled celeriac, grain-mustard mayonnaise
12.50
- SEARED SCOTTISH SCALLOP & SMOKED AYRSHIRE BACON
golden beet & port wine purée, wet walnut pesto
14.50
- DUNKELD SCOTTISH OAK SMOKED SALMON
multiple award winning salmon from the Scottish Highlands
16.50

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.

MAIN COURSES

SUPERFOOD SALAD

charred broccoli, chia seeds, melon, yellow lentils & Greek yogurt
14.75

ROAST BLACKFACE HAGGIS

mashed potatoes & bashed neeps
(25 ml noggin of Glenfiddich 15yr Solera an additional 5.00)
16.00

GLAZED ‘CROTTIN’ OF SOMERSET GOAT’S CHEESE (V)

beer pickled beetroot, candied walnuts & wild rocket
17.50

MACARONI CHEESE WITH BLACK TRUFFLES (V)

young wild ramsons & Kentish Winterdale shaw
18.50

POACHED FILLET OF ORKNEY SCOTTISH SALMON

Atlantic prawn & saffron chowder, tenderstem, squash croquettes
19.75

POACHED & ROAST BREAST OF PHEASANT FROM THE SCOTTISH BOARDERS

croquette of confit leg, wild black trumpets, savoury cabbage, Madeira sauce
21.50

LINE-CAUGHT CORNISH SMOKED HADDOCK, WELSH RAREBIT GLAZE

cullen skink, braised red cabbage
24.00

SCOTTISH BLACKFACE LAMB, MALTED PARSNIP PURÉE & YOUNG TURNIPS

roast cutlets, crispy slow braised shoulder & mint jelly
28.00

SPECIALS OF THE DAY

please enquire for details & price

SAUCES & ACCOMPANIMENTS

BÉARNAISE SAUCE

3.00

TRUFFLED MAYONNAISE

3.00

RED HARISSA MAYONNAISE

& BLOODY MARY SAUCE

3.00

GREEN PEPPERCORN SAUCE

3.00

LANARK BLUE CHEESE,

SHALLOT & LEMON BUTTER

3.50

THE BOISDALE GRILL

CHILLI & LIME MARINATED OUTDOOR-REARED BRITISH CHICKEN BREAST

fennel, grilled courgette & pickled pepper salad
16.50

TRUFFLE ABERDEENSHIRE RIB STEAK HAMBURGER

black truffle tapenade, onion mayonnaise, field mushroom & Taleggio cheese
18.00

9OZ RIB-EYE

Aberdeenshire grass fed, dry aged 30 days
22.75

CHARGRILLED CALVES LIVER WITH SEARED FOIE GRAS

crispy shallots, sage & lemon butter
24.50

10OZ SIRLOIN CLUB STEAK

Rathdowney County Laois, Ireland, dry aged 28 days
28.25

7OZ Tournedos Fillet

Aberdeenshire grass fed, dry aged 21 days
29.50

10-12OZ FILLET ON THE BONE

Aberdeenshire grass fed, dry aged 28 days
35.00

CHARGRILLED LOBSTER

garlic, parsley & chilli butter

half 22.50 whole 42.50

GUEST STEAK

market price

Please note that steak weights are pre-cooked and approximate & our hamburgers are served medium rare

SIDE DISHES

THICK CUT OR MATCHSTICK CHIPS

Large 4.75 Small 3.50

CREAMY MASHED POTATOES

4.00

SECRETTS FARM GREEN LEAF SALAD

4.25

BRAISED SAVOY CABBAGE

onions & toasted hazelnuts

4.25

SPINACH: WILTED OR CREAMED

5.00

PICKLED RED CABBAGE

apples & horseradish

4.25

SWEET POTATO CHIPS

with smoked paprika

4.50

TENDERSTEM BROCCOLI

spring onions & smoked paprika oil

5.00

VEGETABLES OF THE DAY

please enquire for details & price

Please note that our wild game dishes may contain shot. As everything is cooked to order please allow good time.
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