

MAIN COURSES

SUPERFOOD SALAD (v)
pickled heritage beetroots, three beans, rocket & goji berries
14.75

ROAST BLACKFACE HAGGIS
mashed potato & bashed neeps
(25ml noggin of Glenfiddich 15yr Solera whisky an additional 5.00)
16.00

PARSNIP & ROSCOFF ONION FILO PIE (v)
Rosary goat's cheese & wild monk's beard
17.50

SALT BAKED CELERIAC, FENNEL & LENTIL SALAD (v)
baby gem, toasted hazelnuts, apple & pine oil
18.50

SEARED FILLET OF HIGHLAND SALMON
Jerusalem artichokes, cockles, sea greens & bergamot lemon
19.75

WILD CORNISH COD WITH CRISPY MORECAMBE BAY SHRIMPS
Swiss chard, globe artichokes, fish velouté
21.50

48 HOUR BRAISED ABERDEENSHIRE BEEF CHEEK
smoked potato purée, heritage carrots & torched celeriac
24.00

SCOTTISH WILD VENISON HAUNCH FILLET WITH VENISON HAGGIS
chervil root, blackberries, crispy oak moss & game gravy
28.00

ROASTED SEMI-CURED NEWLYN MONKFISH
pumpkin & chickpea lasagne, Cornish mussels, squid ink cracker
32.50

SPECIALS OF THE DAY
please enquire for details & price

Please note that our wild game dishes may contain shot

SAUCES & ACCOMPANIMENTS

DANGEROUSLY HOT SAUCE
1.75

BÉARNAISE SAUCE
3.00

WHOLE ROAST BONEMARROW
& SHALLOT PURÉE
4.25

BLOODY MARY KETCHUP
2.00

GREEN PEPPERCORN SAUCE
3.00

SEARED FOIE GRAS,
TRUFFLE SAUCE &
BLACK TRUFFLE SHAVINGS
12.50

TRUFFLED MAYONNAISE
3.00

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.
The Macdonald Bar at Boisdale features Live Jazz every evening Monday to Saturday & is licensed until 1am. An optional
Jazz Charge of £5.00 Monday – Thursday / £7.50 Friday & Saturday is payable after 8.00pm by those already in Boisdale.

THE BOISDALE GRILL

MARINATED OUTDOOR-REARED
BRITISH CHICKEN BREAST
wild chestnuts, brown cup mushrooms & smoked shallots
16.50

THE RIB STEAK TRUFFLE BURGER
roast field mushroom, truffle mayonnaise,
melted Gruyère de Comté & thick cut chips
18.00

9OZ RIB-EYE
30day dry aged, Aberdeenshire
22.75

CHARGRILLED CALVES LIVER WITH SEARED FOIE GRAS
crispy shallots, sage & lemon butter
24.50

10OZ SIRLOIN CLUB STEAK
28day dry aged,
Rathdowney County Laois, Ireland
28.25

7OZ Tournedo Fillet
21 day dry aged, Aberdeenshire
29.50

10-12OZ FILLET ON THE BONE
28 day dry aged, Aberdeenshire
35.00

GUEST STEAK
please enquire for details & price

CHARGRILLED LOBSTER
garlic, parsley & chilli butter
half 22.50 whole 45.00

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

VEGETABLES & SIDE DISHES

NEW POTATOES,
PARSLEY & MINT
4.00

BROCCOLI WITH ROSEMARY
& LEMON COLD PRESSED
EXTRA VIRGIN OLIVE OIL
4.50

MIXED OR GREEN LEAF SALAD
5.00

CREAMY MASHED POTATOES
4.00

SWEET POTATO CHIPS
WITH SMOKED PAPRIKA
4.75

SAUTÉED OYSTER MUSHROOMS,
SHALLOTS & CHERVIL BUTTER
7.50

THICK OR THIN CUT CHIPS
4.00

WILTED SPINACH
5.00

CREAMED SPINACH WITH
BLACK TRUFFLE SHAVINGS
9.50

HERITAGE CARROTS,
GINGER & CARROT TOPS
4.25

VEGETABLES OF THE DAY
Market price



BOISDALE OF CANARY WHARF
CABOT PLACE, CANARY WHARF,
LONDON E14 4QT
TEL: 020 7715 5818
INFO@BOISDALE-CW.CO.UK

BOISDALE OF BELGRAVIA
15 ECCLESTON STREET,
BELGRAVIA, SW1W 9LX
TEL: 020 7730 6922
INFO@BOISDALE.CO.UK

BOISDALE OF BISHOPSGATE
SWEDELAND COURT,
202 BISHOPSGATE, EC2M 4NR
TEL: 020 7283 1763
INFO@BOISDALE-CITY.CO.UK

WWW.BOISDALE.CO.UK

OYSTERS & CAVIAR

JERSEY ROYALES, CHANNEL ISLES
½ dozen 16.50 / dozen 32.50
served with shallot, red wine vinaigrette & lemon

WILD COLCHESTER NATIVES, ENGLAND
½ dozen 26.00 / dozen 49.50
served with shallot, red wine vinaigrette & lemon

100G TIN OF RUSSIAN OSCIETRA CAVIAR: PERFECT TO SHARE (2-4 PEOPLE)
from Gourmet House, perfecting the Persian tradition since 1965
served over ice with classic condiments, buckwheat blinis, warm new potatoes 149.50

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

FIRST COURSES

WINTER BROTH OF KALE, ALMONDS & WILD GARLIC (V)
turnips, carrots, pearl barley
6.75

SUPERFOOD SALAD (V)
pickled heritage beetroots, three beans, rocket & goji berries
7.75

MINI ROAST BLACKFACE HAGGIS
mashed potato & bashed neeps
(25ml noggins of Glenfiddich 15yr Solera whisky an additional 5.00)
8.50

SALT BAKED CELERIAC, FENNEL & LENTIL SALAD (V)
baby gem, toasted hazelnuts, apple & pine oil
9.75

DUNSYRE BLUE, CHICORY & COMICE PEAR SALAD (V)
heather honey dressing, walnut & date sourdough croutons
10.50

RAVIOLO OF SMOKED BONE MARROW & HEN'S EGG YOLK
dandelion, burnt butter, crispy leeks
11.75

ORANGE & GIN CURED SCOTTISH SALMON GRAVADLAX
bitter cress, dill & sweet mustard dressing, warm buckwheat blinis
12.50

SEARED SCOTTISH SCALLOP WITH LANCASHIRE QUAIL
caramelised cauliflower, crispy walnut & shallot rings
14.50

DRESSED DEVONSHIRE CRAB, BLOOD ORANGE & AVOCADO
crab croquette, red chilli jam, cucumber
15.75

DUNKELD SCOTTISH OAK SMOKED SALMON
multiple award winning salmon from the Scottish Highlands
16.50

'THE MÉNAGE A TROIS'
DUNKELD COLD-SMOKED SALMON, GRAVADLAX
& CONFIT OF WESTER ROSS SALMON
with crème fraîche
19.50