



BOISDALE OF CANARY WHARF
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FIRST COURSES

MINI ROAST MACSWEEN HAGGIS

Mashed potatoes & bashed neeps
6.95

DRESSED DEVONSHIRE CRAB

Chilled gazpacho, Marcona almonds, pickled cucumber
12.50

RAVIOLI OF ROSARY GOATS CHEESE, TARRAGON & CHILLI (v)

Broad bean, pea & lemon verbena butter sauce, toasted pine nuts
9.00 / 15.00

WYE VALLEY ASPARAGUS, CUMBRIAN AIR-DRIED HAM, DUCK EGG

Grain mustard & honey dressing
8.70

POTTED INVERAWE SMOKED MACKEREL

Horseradish chantilly & toast
7.50

DUNKELD SCOTTISH OAK SMOKED SALMON

Multiple award winning salmon from the Scottish highlands
16.50

OYSTERS

LINDISFARNE

served with shallot, red wine vinaigrette & lemon
½ dozen 14.50; dozen 28.50

FRENCHMAN'S CREEK

served with shallot, red wine vinaigrette & lemon
½ dozen 16.50; dozen 32.00

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

SALADS

GREEN, CRACKED WHEAT & SAUTÉED OYSTER MUSHROOMS (v)

Five herbs, chilli, nigella, sesame & lemon
6.50 / 12.50

ATLANTIC PRAWNS WITH LENTILS & WILD PENNYWORT

Avocado, pink grapefruit, golden raisins
8.00 / 14.00

ISLE OF WIGHT HERITAGE TOMATOES (v)

Arancini of buffalo mozzarella, basil, olives, extra virgin olive oil
10.00 / 16.00

SUPERFOOD (v)

Asparagus, kale, beetroots, butter beans, raw mushroom, toasted seeds
6.75 / 12.75

MAIN COURSES

RAGÚ OF WILD HIGHLAND VENISON WITH RIGATONI
Smoked pancetta, aged Pecorino Romano
19.00

COD, SMOKED HADDOCK & CRAB GRATIN
Prawns, mussels, quails' eggs, brioche crumbs
18.00
With poached Rock oysters
21.00

**GLOUCESTERSHIRE OLD SPOT PORK BELLY
WITH SUMMER TRUFFLES**
Truffled polenta, salsa verde, crispy pork scratchings
25.00

HEBRIDEAN WILD SEA TROUT, SEAWEED BUTTER
Asparagus, wild sea kale, peas, hazelnuts
22.50

**TRUFFLE ABERDEENSHIRE
RIB-STEAK HAMBURGER**
*Black truffle mayonnaise, Gruyère de comté cheese,
roast field mushrooms, thick cut chips*
17.50

**JACOBS' RARE BREED
ENGLISH LAMB CUTLETS**
Sweet pickled samphire, shallot & beech-smoked anchovy relish
24.50

SPECIALS OF THE DAY
Market Price

VEGETABLES & SIDE DISHES

CURLY KALE, GARLIC, GINGER & CHILLI
4.25

THICK CUT CHIPS
3.50

JERSEY ROYALS, PARSLEY & GARDEN MINT
4.25

**CHANTENAY CARROTS, ORANGE,
FENNEL SEED & LEMON THYME**
4.00

BUTTER MASHED POTATOES
3.50

**AVOCADO, ISLE OF WIGHT HERITAGE
TOMATOES, OLIVE OIL**
4.50

ROAST FIELD MUSHROOMS, GARLIC & CRISPY SHALLOTS
4.25

**LEAF SPINACH – SIMPLY WILTED OR CREAMED
WITH BLACK TRUFFLES**
4.50 / 9.50

THE BOISDALE GRILL

MARINATED BUCCLEUCH ESTATE CHICKEN BREAST
Semi-dried Heirloom tomato, rocket, aged Parmesan, olives
16.50

9OZ RIB-EYE
Aberdeenshire grass fed dry aged 30 days
19.95

10OZ NEW YORK STRIP
Aberdeenshire grass fed dry aged 30 days
24.75

14-16OZ RIB OF BEEF ON THE BONE
Aberdeenshire grass fed dry aged 40 days
27.50

7OZ Tournedos Fillet
Aberdeenshire grass fed dry aged 21 days
29.50

WILD CORNISH SEA BASS
*Extra virgin Arbequina olive oil, shaved
fennel & charred lemon*
34.00

10-12OZ FILLET ON THE BONE
Aberdeenshire grass fed dry aged 28 days
32.50

WHOLE LOBSTER
Garlic, parsley & chilli butter
37.50

SAUCES & ACCOMPANIMENTS

BLOODY MARY KETCHUP
2.00

BÉARNAISE SAUCE
3.00

**SAUTÉED OYSTER MUSHROOMS, WHITE WINE,
CRÈME FRAÎCHE, SOFT HERBS**
4.50

WILD GARLIC & ANCHOVY SALSA VERDE
3.50

GREEN PEPPERCORN SAUCE
3.00

**SEARED FOIE GRAS, TRUFFLE SAUCE,
SHAVED BLACK TRUFFLES**
12.50

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.
