

Boisdale of Mayfair Sample Menu

British tapas small sharing plates

Haggis Scotch quail egg each £1.95

Fresh vegetable spring rolls £5.95

*Wasabi mayonnaise (add in Atlantic Prawns to your
spring rolls for £2)*

Fried haloumi chips, sesame, rocket & honey £7

Dunkeld smoked salmon on toast £6.5

Smoked artisan sausages £5.5

*Heritage tomato & broad bean bruschetta,
Black olives & basil £5.5*

Devonshire crab on toast £7.5

Sea trout ceviche, fennel & radishes £10

Rarebits

Classic cheddar £4.75

Field mushroom & goat's cheese £6

Scotch rarebit, Ayrshire bacon £7

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*

Boisdale burgers

Classic

Rib-steak Aberdeenshire beef, lemon-tarragon mayo, dill pickles, red onion, beef tomatoes £9.25

Deluxe

Rib-steak Aberdeenshire beef, maple glazed bacon, crispy fried onions, béarnaise sauce, watercress £13.75

Grilled halloumi (v)

Baby gem, tomato & jalapenos relish, crushed avocado & onion rings £14.25

The highlander

Venison & haggis burger, whisky ketchup, maple bacon & gubbeen cheese £18.75

Toppings

Aged isle of mull cheddar £1.5

Maple glazed Ayrshire bacon £1.5

Crushed avocado, coriander & red chilli £2.5

Fried Clarence Court duck egg £2

*Double up with an extra rib-steak burger £3.70
(rib-steak burger only)*

Caviar

Russian oscietra caviar 10g £24.5 30g £69.5 Served with jersey royals, sour cream & grated hen's egg

Shellfish

Mersea Island rock oysters, Essex £2.5 each

Jersey rocks, Devon £3 each

*Dressed Devonshire crab
Heritage tomato, avocado & lovage £14.5*

*King prawns & palourde clams
garlic & chilli butter, toasted sour dough £11.5*

*Half or whole lobster
char grilled with garlic, parsley & chilli butter or chilled
with shaved fennel salad, lemon mayonnaise £17.25 /
£34.5*

Main courses

*Spiced aubergine ravioli sun blushed heritage tomatoes &
basil £16.5*

*Fillet of sea bream
Asparagus, fine beans, peppers & saffron vinaigrette £24*

*Roast Dumfriesshire blackface haggis
bashed neeps & tatties
(2.5cl noggin of glenfiddich solera 15yr £5.80) £16*

*Tempura courgette flowers
Ricotta, summer vegetable fricassee & pine nut velouté
£22*

*Roast sea trout fillet
Rainbow chard, palourde clams & chive oil £19.95*

*Breast of Guinea fowl
Baby leeks, morel mushrooms & yellow wine sauce £24*

Sides

Heritage tomato salad, shallots & parsley £5.5

Jersey Royals, butter & mint £4

Hand-cut thick chips £4

Wilted spinach £5.5

Truffle, rosemary & parmesan chips £5.5

Green salad £4.5

Roasted field mushrooms, crispy shallots £5

First courses

Soup of the day market price

*Melon & cucumber salad
blue cheese mousse & seasonal leaves £8.25*

Dunkeld Scottish oak smoked salmon £14.75

*Roast Dumfriesshire blackface haggis
bashed neeps & tatties
(2.5cl noggin of glenfiddich solera 15yr 5.80) £8.5*

Seared hand-dived Scottish king scallop

pea purée, lemon curd & Ayrshire bacon £14.95

*Roe deer venison carpaccio
rocket & balsamic mayonnaise £12*

The grill

*Organic salt marsh welsh lamb
Barnsley chop £24.95*

*12oz rib-eye
Aberdeenshire 28 day dry aged, centre cut rib, flavourful,
tender with good marbling £32*

*7oz tournedos fillet
Aberdeenshire 21 day dry aged, most tender of all our
steaks £29.5*

*18-20oz Chateaubriand
Aberdeenshire 21 day dry aged, very tender cut from
thick end of the tenderloin*

For 2 to share £75

Sauges

Fried Clarence Court duck egg £2

Spiced tomato, mint & jalapenos relish £4

Béarnaise sauce £3

Black truffle mayonnaise £3

Green peppercorn sauce £3

Foraged herb salsa verde £3.5