

# BOISDALE



## THE BOISDALE 1780 MENU

### THE BRIGADE

|                  |                     |
|------------------|---------------------|
| Colin Wint       | Head Chef           |
| Emmanuel Andrade | Sous Chef           |
| Marlon Andrade   | Junior Sous Chef    |
| Terry Davies     | Pastry Chef         |
| Manuel Barros    | Demi Chef de Partie |
| Andrew Sadowski  | Demi Chef           |
| Scott McKenzie   | Demi Chef           |
| Brian Rawlings   | Commis Chef         |

*We pride ourselves on the quality of the ingredients at Boisdale. The beef, game, salmon and shellfish are sourced, wherever possible, directly from Scotland. Please let us know if you suffer from any kind of allergy. Everything is prepared in our own kitchens, unless otherwise stated.*

### TWO COURSES £17.80

- Orkney herring with sour cream chives, roasted beetroot & new potatoes  
*(2.5cl shot of Finlandia vodka additional £2.50)*
- Leek & potato soup with crème fraîche (served hot or cold)  
Great Caesar salad
- Marinated West Minch organic salmon, pickled cucumber, grain mustard & dill dressing
- Salad of salted ricotta, grapes, shallots & tarragon
- Mini roast Macsween haggis with mash & bashed neeps  
*(2.5cl noggin of Famous Grouse whisky additional £2.50)*



- Award-winning sausages of the day (made in our kitchens) served with mashed potatoes & good gravy
- Roast breast of free range chicken, fried polenta, chorizo & feta cheese
- Roast Macsween haggis with mash & bashed neeps  
*(2.5 noggin of Famous Grouse whisky additional £2.50)*
- Boisdale aged Aberdeen Angus rump steak beef burger, tarragon mayonnaise, oven dried tomato & gherkin
- Fish pie: smoked haddock, cod, leeks, dill and parsley with puff pastry & green beans

### THE HOUSE SPECIALITIES

#### FIRST COURSES

- Chargrilled squid, spring & red onion ceviche, garlic aioli £6.90
- Salad of radish, fennel, toasted pinenuts, rocket & chervil, orange dressing £7.50
- Brandade of salt cod with roasted red peppers, oregano & basil £8.50
- ½ dozen No3 Rossmore 'Specially Selected' oysters with red wine shallot vinaigrette £9.50
- Potted hand-picked Hebridean crab meat with toasted sour dough bread & spiced avocado £11.00
- Carpaccio of Highland venison marinated in Pommery mustard, flat parsley, tarragon & thyme, rocket & parmesan salad £12.50
- Seared goose foie gras terrine, quince jelly, toasted Tortano bread £15.00

*The very best Scottish smoked salmon with organic seeded sour dough bread, lemon & shallot & caper dressing on the side:*

- Dunkeld oak-smoked Scottish salmon £10.90 Gold medal-winning Dunkeld wild Scottish smoked salmon £17.50
- The award-winning Lochcarnan hot-smoked salmon from the Isle of South Uist, horseradish potatoes & cucumber salad £10.00
- "The ménage à trois": an exciting combination of marinated, hot-smoked & wild cold-smoked Scottish salmon £15.00

#### MAIN COURSES

Offal or game of the day; please request price & details

Fish of the day; please request price & details

- Homemade spinach & ricotta gnocchi with fresh grated nutmeg served with tomato & basil sauce £14.50
- Roast fillet of organic West Minch salmon from the beautiful island of South Uist, wilted English rainbow chard, buttered new potatoes with French dressing £16.50  
*(£0.50 from each dish sold will be donated to Storas Uibst which represents the community buy out of South Uist)*
- Oven roasted rack of new season Salt Marsh lamb, English summer squash roasted in coriander & cumin seeds, lemon & mint yogurt dressing £25.00
- Hebridean crab, cod & chervil fishcakes with green beans, shallots & fresh mint salad, Jersey Royal potatoes £17.50

### THE FINEST QUALITY 21 DAY MATURED SCOTTISH BEEF

| <i>Aberdeen Angus Charolais cross-breed</i> | Béarnaise sauce, watercress, slow roasted tomato & chips | Salsa verde, mashed potatoes & wild rocket | Freshly grated summer black truffle, soft polenta & parmesan |
|---|--|--|--|
| 8 oz Sirloin                                | £19.50   | £22.50                                     | £25.00   |
| 7 oz Fillet                                 | £23.50   | £24.50                                     | £27.50   |
| <i>Pure bred Aberdeen Angus beef</i>        |  |  |  |
| 10 oz Middle cut Rump                       | £16.50   | £17.50                                     | £21.00   |
| 14-16 oz Côte du boeuf                      | £24.00   | £25.00                                     | £28.50   |
| 8 oz Fillet                                 | £32.50   | £33.50                                     | £36.00   |

#### SIDE DISHES & SAUCES

- Bloody Mary sauce £0.75
- Béarnaise sauce £0.75p
- Chips £3.50
- Runner beans £3.75
- Root vegetable mash £3.50
- Creamed mashed potatoes £3.50
- Jersey Royal potatoes £3.95
- Steamed or buttered spinach £3.95

Salads all at £3.75: mixed leaves, wild rocket & Parmesan or fresh plum tomato with shallots & chives

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 1.00am. There is an optional jazz charge of £4.50 per person. *Please note that steak weights are pre-cooked and approximate*

**BOISDALE OF BISHOPSGATE**  
SWEDELAND COURT  
202 BISHOPSGATE  
LONDON EC2M 4NR

**THE LAMB AT HINDON**  
HINDON  
WILTSHIRE  
SP3 6DP