



## THE BRIGADE

Colin Wint	Head Chef
Barry P Nash	Sous Chef
Elton Zjarri	Junior Sous chef
Scott McKenzie	Senior Chef de partie
Nathan Smart	Pastry Chef
Andrew Sadowski	Chef de partie
Eric Asiamah	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 made & prepared in our own kitchens unless stated otherwise.*

YOU MAY MIX & MATCH BETWEEN THE TWO MENUS AS YOU WISH.

**FLYING SCOTSMAN LUNCH MENU £12.50**  
*Please ask for details*

## THE JACOBITE MENU

### TWO COURSES £18.70

- Salad of avocado, spinach & watercress with toasted pine nuts
- Smoked paprika dusted goujons of cod with tartar sauce & mizuna
- Pickled Orkney herring with dill, new potatoes & hot wasabi dressing
- Soup of the day
- Ceviche of organic Hebridean salmon, spring onion & red chilli
- Aberdeenshire Steak tartar & Melba toast
- Mini roast Macsween haggis with mash & bashed neeps  
*(2.5cl noggin of Johnnie Walker Black 12 yr additional £3.25)*
- OR**
- Cod, leek & parsley fishcake, Jersey tomato & basil coulis, leaf salad
- Vegetarian risotto of the week; please ask for details
- Sausages of the week made on the premises; please ask for details
- Lemon chicken escalope & Caesar salad
- The Famous Boisdale Aberdeen aged steak mince burger & chips
- Cold poached organic Hebridean salmon fillet, Jersey Royals, green salad & hollandaise sauce
- Roast Macsween haggis with mash & bashed neeps  
*(2.5cl noggin of Johnnie Walker Black 12 yr additional £3.25)*

## THE HOUSE SPECIALITIES

### FIRST COURSES

- Salad of mizuna lettuce, radish, fennel & chicory with spiced hazelnuts & a Dunsyre blue cheese dressing £6.50
- Bone marrow tart with caramelised onion, walnuts, black olive tapenade £7.50
- Jersey tomato chilled soup with basil & parmesan croutons £6.75
- Five large whole Hebridean langoustine, green harissa mayonnaise & lemon £15.00
- Potted handpicked Cornish crab meat with melba toast & spiced avocado £11.00
- Caramelised diver-caught Shetland king scallops, roast Macsween haggis, saffron mash, dry cured Ayrshire bacon & minted pea puree £12.50
- ½ dozen No 2 Scottish rock oysters with red wine shallot vinaigrette & lemon £9.50
- The very best Scottish smoked salmon with organic lemon, shallot & caper dressing on the side:*
- Dunkeld oak-smoked Scottish salmon £11.50
- Gold medal & Trophy winning Dunkeld *wild* Scottish smoked salmon £19.50
- The award-winning Lochcarnan hot-smoked salmon from the beautiful Isle of South Uist with horseradish potatoes & cucumber salad £12.00
- “The ménage à trois”: an exciting combination of *wild* cold-smoked salmon, ceviche of organic fresh salmon & hot-smoked Scottish salmon £17.50

### MAIN COURSES

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

*Fish of the day; please request price & details*

- Salad of Mozzarella di bufola Campana & baby artichoke, pine nuts, thyme & organic lemon zest £22.50
- Chargrilled marinated fillet of Hebridean mutton served pink with broad beans, shallot & thyme mash & an anchovy & caper dressing £19.50
- Seared fillet of organic Shetland sea trout *sauce vierge*, fennel confit & new potatoes £22.50

### THE VERY BEST GRASS FED ABERDEENSHIRE BEEF DRY AGED FOR FLAVOUR BY AUBREY ALLEN

<i>The Boisdale Cuts</i>	Béarnaise sauce, chips, watercress & grilled tomato	Salsa verde, minted new potatoes & green salad	Fresh grated black truffle, herbed mash & glazed carrots
36 day aged 8 oz Rump	£18.50	£19.50	£22.50
28 day aged 7 oz Rib Eye	£21.50	£22.50	£25.50
28 day aged 16 oz Rib of beef on the bone untrimmed	£25.00	£26.00	£29.00
28 day aged 12 oz Sirloin on the bone	£29.50	£30.50	£33.50
28 day aged 7 oz Fillet	£32.50	£33.50	£36.50
28 day aged 14 oz Fillet	£52.50	£53.50	£56.50

### SIDE DISHES & SAUCES

Herbed mashed potatoes £4.00	Steamed broccoli £3.50	Buttered spinach £4.75
Minted peas £5.00	Minted new potatoes £3.75	Glazed organic carrots £3.50
Bloody Mary sauce £0.75	Béarnaise sauce £0.75	Chips £3.50

Salads all at £3.75: Mixed leaves, mizuna & parmesan or fresh plum tomato with spring onions & chives

**YOU MAY BE INTERESTED TO KNOW THAT DUNKELD SMOKED SALMON AS WELL AS BOISDALE LIMITED EDITION RANGE OF MALT WHISKIES, CUBAN CIGARS AND OTHER PRODUCTS ARE AVAILABLE FROM OUR WEBSITE WWW.BOISDALE.CO.UK.**

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 and is licensed until 1am. There is an optional jazz charge of £4.50 per person. Please note that steak weights are pre-cooked and approximate.



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 and is licensed until 1am. 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