

BOISDALE OF BISHOPSGATE

2-COURSE SUPPER & LIVE MUSIC MENU



Crispy Szechuan pepper & chilli squid
smoked chipotle chilli & lime mayonnaise

Chilled apple & cucumber gazpacho with smoked eel
charlotte potato & apple salad, crème fraîche

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
(2.5cl noggin of Chivas Regal 12yrs old an additional £5)

Dunkeld Scottish oak smoked salmon
multiple award-winning salmon from the Scottish Highlands

Seared hand-dived Devonshire scallop
crispy breaded Gloucester old spot pork belly,
compressed watermelon, toasted coconut & coriander salad (supplement £4)

Rabbit rilette, whole grain mustard & lovage
dandelion & radicchio salad, toasted sourdough



Pumpkin ravioli, wild rocket & sage nut-brown butter (v)
shaved Pecorino, toasted pine kernels

Slow roast Gloucestershire Old spot pork belly & apricots
sautéed Swiss chard, hazelnuts

Aberdeenshire rib-steak truffle hamburger
black truffle mayonnaise, Gruyere de Comte, roast mushrooms

Char-grilled free-range Yorkshire chicken breast
mustard spätzli & turnips
white bean purée, roast garlic, thyme gravy

Cold-poached Chalk Farm seatrout
Cornish new potato & shallot salad,
watercress & horseradish mayonnaise

7oz tournedos fillet, most tender of all steaks, dry aged 21 days
béarnaise sauce & thick cut chips (supplement £8)



Harrow mess
poached pear, toffee sauce, meringue & sweetened cream

Iced Granny Smith apple parfait
crumble & blackcurrant sorbet

Homemade ice cream & sorbet

Selection of 5 British cheeses
with spiced preserved quince, celery, oat cakes & crackers
(supplement £5)