



**BOISDALE**  
OF BISHOPSGATE

## Meet, Party & Entertain at Boisdale



Boisdale, the brainchild of Ranald Macdonald first sprang to life in November 1988 as a bijou bar and restaurant in London's fashionable Belgravia. Over the years it has grown in size and reputation to become the embassy of Highland hospitality south of the border.

Boisdale was named after a remote port in the Outer Hebrides, which for centuries was the home of the Macdonalds of Clanranald, an ancient and noble Scottish clan, of which Ranald's father is The Captain – the clan chief.

### Also at Mayfair, Belgravia and Canary Wharf

There are four London establishments open to the general public – Boisdale of Belgravia, Boisdale of Mayfair, Boisdale of Bishopsgate and Boisdale of Canary Wharf – with a variety of bars, restaurants and dining rooms which feature live jazz every evening. Boisdale is also home to The Boisdale Jazz & Cigar Club which offers a wide range of events and benefits to its ever-growing coterie of members.



## Boisdale of Bishopsgate Whole Venue Hire

Boisdale of Bishopsgate, situated in the heart of the City, just opposite Broadgate and Liverpool Street Station serves some of the best food in the City.

The ground floor is home to a traditional Oyster & Champagne Bar is ideal for drinks parties whilst the downstairs McGonagall Room, Restaurant and Piano Bar offer a more intimate space for relaxing, entertaining or formal dining.

At weekends the whole venue is available for private hire for weddings, anniversaries, celebrations as well as corporate events at no extra cost.



## Boisdale of Bishopsgate At a Glance

### Restaurant



The Boisdale of Bishopsgate Restaurant is set on the lower ground floor and offers table and banquet seating for formal dining at lunch and dinner for up to 72 guests. It is decorated in the warm Boisdale livery of dark reds and greens with a subtle hint of tartan.

### Piano Bar



The Piano Bar is a relaxing space with banquet and table seating. It offers an ideal location for a sit down lunch or dinner as well as canapé receptions and drinks parties.

### McGonagall Room



The McGonagall Room is tucked away in a corner of the main restaurant and can accommodate up to 44 guests on three long tables. The McGonagall Room, the Piano Bar and the Restaurant combined, can accommodate up to 110 guests for dinner.

### Champagne & Oyster Bar



The Champagne & Oyster Bar features a classic City marble-topped oyster bar and tables for less formal dining. At weekends it is available for private functions of up to 80 guests, or more if combined with the lower floor space.



## Boisdale of Belgravia Tastings

### Tutored wine and whisky tastings

45 min whisky tasting

*£30 per person*

A tutored guide to the whisky regions of Scotland  
(choice of four)

45 min wine tasting

*£20 per person*

A tutored Bordeaux wine tasting (three wines)

The tastings can be adapted to  
your preferences and budget.

Please discuss the options with our team  
on 020 7283 1763 or  
email [info@boisdale-city.co.uk](mailto:info@boisdale-city.co.uk)

# BOISDALE OF BISHOPSGATE

## BRITISH TAPAS

**SMALL SHARING PLATES**

Marinated Spanish olives 2.95  
 Devonshire crab, brown crab butter, toasted sourdough 7.50  
 Dunkled smoked salmon, sourdough toast, lemon 4.75  
 Deep fried chilli squid 6.50  
 Triple pork sausages, Bloody Mary ketchup 5.50  
 Beetroot hummus, soft goat's cheese, pickled walnuts & sourdough toast 5.50  
 Welsh rarebit, aged cheddar & Worcestershire sauce 4.95  
 Vegetable crudite's, black truffle mayonnaise 4.95  
 Goujons of free-range chicken 5.50  
 Crispy breaded whitebait, aioli 4.75

*We recommend 2 to 3 sharing plates per person*

## SHELLFISH

*Finest seafood from Scotland's West Coast & the British Isles*

Mersey Island rock oysters, Essex three 6.00  
 River Teign, Devon three 7.50  
 Scottish haggis steaks  
*served chilled with lemon mayonnaise each 9.75*  
 chargrilled with garlic, parsley & chilli butter each 4.25  
 Atlantic prawns  
*served with mayonnaise ½ pint 7.50*  
 Plateau de Fruits de Mer (for two) per person 17.85  
 langoustines, rock oysters, Shetland mussels, Atlantic prawns  
 Royal de Mer (for two) per person 24.50  
 with breaded Devonshire crab

## A LA CARTE

### SALADS

Atlantic prawns, bread beans & chervil  
 Suffolk gem, preserved lemon dressing  
 small 11.00/main 17.00

### SPECIALS OF THE DAY

Please enquire for details & price

Idle of Wight tomatoes &  
 Secretaire Farm mixed leaves (v)  
 aioli oil & 600g virgin olive oil  
 small 9.00/main 15.00

### FIRST COURSES

Wild mushroom cream soup (v)  
 black truffle, tarragon, macaroni 7.85  
 Mini roast Dumfriesshire Blackface haggis  
 mashed potatoes & baked neeps 8.50  
*(2.50 noggins of Chios Regal 12hrs old an additional 6.00)*  
 Sautéed chanterelle mushrooms on sourdough toast (v)  
 parsley & garlic butter 9.50  
 Dunkled Scottish oak smoked salmon  
 multiple cured - winning salmon from the Scottish Highlands  
 small 14.50 / large 22.00  
 Crispy pepper & chilli squid 9.75  
 pickled cucumber, spicy horserd mayonnaise, Kenish baby leaf  
 Cambrian cured & air-dried ham with cinnamon-glazed black mission figs 13.75  
 wild rocket, extra virgin olive oil  
 Crispy breaded croquettes of confit Gloucestershire Old Spot pork  
 11.00  
 shored fennel salad, sweetcorn, Moroccan spices

### MAIN COURSES

Char-grilled free range British chicken breast  
 bruschetta of slow-cooked tomatoes, pesto, wild rocket 22.00  
 Roast Dumfriesshire Blackface haggis  
 mashed potatoes & baked neeps 16.50  
*(2.50 noggins of Chios Regal 12hrs old an additional 6.00)*  
 Devonshire crab linguini  
 garlic, chilli, lemon 22.00  
 Risotto of sautéed Scottish chanterelle mushrooms (v)  
 sweetcorn, basil, white wine 18.00  
 Sautéed hand-dived Scottish scallops  
 glazed chicken wings, Estaban ticks, oat chicken liquor, dill oil 26.00  
 Roast young grouse from the Scottish Borders  
 grouse loaf, game chips, redcurrant jelly, bread sauce 27.50  
 Roast fillet of wild Cornish gilt-head bream  
 lemon, basil & tomato dressing, braised organic fennel 23.00  
 Roast Hebridean "Blackface" rump of lamb  
 braised lamb shoulder & potato boulangerie, charred onion, samphires, mint jelly 25.00

### SUPERB HAMBURGERS

**CLASSIC**  
 lemon-tarragon mayo, dill pickles,  
 red onion, beef tomatoes 8.95  
**DELUXE**  
 maple-glazed bacon, Bearnaise sauce,  
 beer-battered onion ring, watercress 13.75  
**TOPPINGS**  
 Malted onion, aged vinegar cheddar cheese 2.00  
 Fried Clarence Court hen's egg 1.50  
 Maple-glazed Yorkshire bacon 1.50  
 Double up with an extra beef patty 1.75  
 Bacon fried fine gas 7.50

Thick cut or matchstick chips  
 small 3.50 Truffle, rosemary & Parmesan chips 4.95  
 large 4.75 Mined new potatoes 4.00  
 Creamy mashed potatoes 4.00  
 Mixed leaf salad 4.25  
 Sautéed potato chips, sweet paprika & chili 4.75  
 Wild or creamed spinach 5.75  
 Idle of White heritage tomato salad 5.50  
 Vegetables of the day market price

### THE BOISDALE ABERDEENSHIRE STEAKS

8oz Flat Iron (rare or medium rare) 18.75  
 full flavoured cut from the shoulder, firm texture  
 12oz rib-eye 32.00  
 centre cut rib, flavourful, tender with good marbling, dry aged for 28 days  
 7oz tournaedos fillet 29.50  
 most tender of all our steaks, dry aged 21 days  
 10-12oz fillet on the bone 37.50  
 probably the best steak in the world! 21 day dry aged

### SAUCES & ACCOMPANIMENTS

Spicy red chilli horserd mayonnaise 3.00  
 Boudin, Bloody Mary ketchup 3.00  
 Fried Clarence Court hen's egg 7.50  
 Wild herb salsa verde 3.00  
 Black truffle mayonnaise 7.50

### SIDES

Thick cut or matchstick chips  
 small 3.50 Truffle, rosemary & Parmesan chips 4.95  
 large 4.75 Mined new potatoes 4.00  
 Creamy mashed potatoes 4.00  
 Mixed leaf salad 4.25  
 Sautéed potato chips, sweet paprika & chili 4.75  
 Wild or creamed spinach 5.75  
 Idle of White heritage tomato salad 5.50  
 Vegetables of the day market price

Always check ingredients for allergies when ordering. If you have a limited diet, please ensure that it is noted if you are on any allergies. Should you have any specific dietary requirements for the restaurant manager, please contact us in advance.

### Set Menus

2 courses & glass of Prosecco  
 £19.95

### STARTERS

Cream of English pea soup (v)  
 lovage & extra virgin olive oil

Heritage beetroot & soft Wiltshire goat's cheese salad (v)  
 toasted hazelnuts, aged sherry vinegar

Crispy pepper & chilli squid  
 pickled cucumber, harissa mayonnaise, Kentish baby leaf

Mini roast Dumfriesshire Blackface haggis  
 mashed neeps & mashed potatoes

(can be served with a nogginn of Glenfiddich 15yr whisky £6.00)

### MAINS

Spring risotto, wye valley asparagus (v)  
 peas & broad beans, lemon & truffled Oxford brie

Roast Dumfriesshire Blackface haggis  
 mashed neeps & mashed potatoes  
 (can be served with a nogginn of Glenfiddich 15yr whisky £6.00)

Roast fillet of Cornish guilt-head bream  
 lemon, basil & tomato dressing, braised baby fennel

21day dry aged 7oz tournedos fillet-steak  
 (served medium rare)

thick cut chips & béarnaise sauce  
 (£8.50 supplement)





# BOISDALE OF BISHOPSGATE



SWEDELAND COURT  
202 BISHOPSGATE  
THE CITY  
LONDON EC2M 4NR  
TELEPHONE: 020 7283 1763  
FAX: 020 7283 1166  
E-MAIL: INFO@BOISDALE.CITY.CO.UK  
WWW.BOISDALE.CO.UK

## PARTY A LA CARTE AVAILABLE FOR GROUPS OF 6 TO 12

Mini roast Dumfriesshire Blackface haggis  
mashed potatoes & bashed neeps £8.50  
*can be served with a noggin of Glenfiddich 15yr Solera whisky £6.00*

Cream of English pea soup £6.95  
*lovage & extra virgin olive oil*

Heritage beetroot & soft Wiltshire goat's cheese salad £7.75  
*toasted hazelnuts, aged sherry vinegar*

Dunkeld Scottish oak smoked salmon £16.50  
*multiple award winning salmon from the Scottish highlands*

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Spring risotto, wye valley asparagus £18.00  
*broad beans, lemon & truffled Oxford brie*

Roast fillet of Cornish guilt-head bream £23.50  
*Lemon, basil & tomato dressing, braised baby fennel*

Char-grilled free range British chicken breast £22.00  
*bruschetta of slow-cooked tomatoes, pesto, wild rocket*

28 day dry aged Aberdeenshire 12oz rib-eye steak £32.00

21 day dry aged Aberdeenshire Fillet on the bone steak £35.00

### SIDE ORDERS & SAUCES

Broccoli with spring onion & smoked paprika oil £5.00

Wilted or creamed spinach £5.75

Creamy mashed potatoes £4.00

Thick cut or Matchstick chips

Large bowl £4.75 Small bowl £3.50

Béarnaise sauce or Truffle mayonnaise or Green peppercorn sauce £3.00

BOISDALE OF BISHOPSGATE LTD  
REGISTERED OFFICE: 99 CHARTERHOUSE STREET, LONDON EC1M 6NQ  
REGISTERED IN ENGLAND & WALES WITH COMPANY REG. NO. 4405141 VAT REG. NO. 795.8549.52

### Group Menus

### Sample menu



## BOISDALE OF BISHOPSGATE

### £35.00 MENU

Cream of English pea soup  
*lovage & extra virgin olive oil*

Crispy pepper & chilli squid  
*pickled cucumber, spicy harissa mayonnaise & Kenitish baby leaf*

Heritage beetroot & soft Wiltshire goat's cheese salad  
*toasted hazelnuts, aged sherry vinegar*

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Mini roast Dumfriesshire Blackface haggis  
mashed potatoes & bashed neeps £8.50  
*can be served with a noggin of Glenfiddich 15yr Solera whisky £6.00*

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Spring risotto, wye valley asparagus  
*peas & broad beans, truffled Oxford brie*

Confit Barbary duck leg, sauté potatoes  
*french bean & shallot salad, thyme & summer truffle vinaigrette*

Roast fillet of Cornish guilt-head bream  
*lemon, basil & tomato dressing, braised baby fennel*

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Panna cotta, star anise infused Jersey cream  
*pineapple salsa, black pepper ice-cream*

Iced cranachan parfait  
*raspberry, whiskey, oats & honey*

000

Selection of five farmhouse cheeses  
*celery, grapes & oat cakes  
(supplement £10.00)*



**BOISDALE  
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**£45.50 MENU**

Dressed Devonshire crab

*Isle of Wright heritage tomatoes, brown crab mayonnaise, pea shoots*

Carpaccio of wild highland venison

*Suffolk gam, truffle dressing & pickle blackberries*

Heritage beetroot & soft Wiltshire goat's cheese salad

*toasted hazelnuts, aged sherry vinegar*

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Mini roast Dumfriesshire Blackface haggis

mashed potatoes & bashed neeps £8.50

*can be served with a noggin of Glenfiddich 15yr Solera whisky £6.00*

000

Spring risotto, wye valley asparagus

*peas & broad beans, truffled Oxford brie*

21 day dry aged 7oz tournedos fillet steak

*(served medium-rare)*

*thick cut chips & béarnaise sauce*

Char-grilled lemon sole on the bone

*Tuscan bread & tomato salad, soft herbs, lemon*

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Panna cotta, star anise infused Jersey cream

*pineapple salsa, black pepper ice-cream*

Iced cranachan parfait

*raspberry, whiskey, oats & honey*

000

Selection of five farmhouse cheeses

*celery, grapes & oat cakes*

*(supplement £10.00)*

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**Group Menus**

**Sample menu**



**BOISDALE  
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**VEGETARIAN OPTION**

Cream of English pea soup

*lovage & extra virgin olive oil*

Heritage beetroot & soft Wiltshire goat's cheese salad

*toasted hazelnuts, aged sherry vinegar*

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Mini roast vegetarian Dumfriesshire Blackface haggis

mashed potatoes & bashed neeps

*can be served with a noggin of Glenfiddich 15yr Solera whisky £6.00*

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Sautéed wild mushroom with potato dumplings (V)

*cauliflower, soft herbs & curried walnuts*

Spring risotto, wye valley asparagus

*peas & broad beans, truffled Oxford brie*

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Dark chocolate & caramel marquise

*honeycomb & caramelized nuts*

Iced cranachan parfait

*raspberry, whiskey, oats & honey*

000

Selection of five farmhouse cheeses

*celery, grapes & oat cakes*

*(supplement £10.00)*

## BOISDALE OF BISHOPSGATE CHRISTMAS MENUS 2017

£37.50

*Groups of up to 20 - please select 1 menu, your guests will order from this selection on the day*  
*Groups of 21 - 30 - please select 1 menu then select two first courses, two mains & two puddings, for your entire party to dine from*  
*Groups of 31+ - please select 1 menu then select one first course, one main & one pudding, for your entire party to dine from*  
 (Should you wish to pre-order from your selected menu instead, you will be required to supply a table plan)

*Final menu choices must be confirmed at least 10 working days prior to arrival. We will cater for any special dietary requirements separately.*

### FIRST COURSES

**Shellfish bisque**  
*splash of Armagnac, garlic croutons, crème fraîche*

**Prawn cocktail**  
*Atlantic prawns Marie Rose, green harissa mayonnaise, Iceberg lettuce*

**Mini roast Dumfriesshire Blackface haggis**  
*mashed potatoes & baked neeps*

*an optional 2.5cl noggin of Glenlivet 15 yrs (1.5 supp)*

**Avocado chopped salad with romaine & pomegranate**  
*Moroccan sumac, lemon, mint*

### MAIN COURSES

**Roast Norfolk Bronze turkey wrapped in Parma ham**  
*goose fat roast potatoes, apricot stuffing, heritage vegetables, pigs in blankets*

**Crab, Orkney salmon & smoked haddock fish cake**  
*sautéed spinach, steamed mussels, saffron sauce*

**Slow roast rare breed English saddleback pork**  
*mustard potato purée, apple & cider gravy*

**Wild mushroom risotto**  
*white wine, aged Parmesan, tarragon*

### PUDDINGS

**Christmas pudding**  
*15 year old Glenfiddich custard*

**Peanut butter & raspberry cheese cake**  
*ginger bread ice cream*

**Mocha tart**  
*white chocolate & coffee bean ice cream*

**Selection of British cheese with Comice du Doyenne pear, Scottish oatcakes**  
*Sheep's Rustler, Stilton, Rachel, Tunworth, Winterdale shaw (£4 supp)*

### SIDE ORDERS

**Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival. All £2.50 per person**

*Pigs in blankets*  
*Goose fat roast potatoes*  
*Creamed Brussel sprouts, chestnuts & nutmeg*

### Christmas Menus

### Sample menu

£49.50

### FIRST COURSES

**Dunkeld Scottish oak smoked salmon**  
*horseradish cream, capers, red onions*

**Wild Highland venison carpaccio**  
*rocket, extra virgin olive oil, shaved Parmesan*

**Crispy szechuan pepper & chilli squid**  
*pickled cucumbers, fragrant chilli mayonnaise*

**Avocado chopped salad with romaine & pomegranate**  
*Moroccan sumac, lemon, mint*

### MAIN COURSES

**12oz dry aged Aberdeenshire ribeye steak (served medium rare)**  
*thrice cooked hand cut chips, sautéed spinach, Béarnaise sauce*

**Line-caught wild Newlyn cod fillet**  
*salsify, pancetta, chanterelles, red wine sauce*

**Wild mushroom risotto**  
*white wine, aged Parmesan, tarragon*

**Roast Norfolk Bronze turkey wrapped in Parma ham**  
*goose fat roast potatoes, cranberry stuffing, heritage vegetables, pigs in blankets*

### PUDDINGS

**Christmas pudding**  
*15 year old Glenfiddich custard*

**Peanut butter & raspberry cheese cake**  
*ginger bread ice cream*

**Mocha tart**  
*white chocolate & coffee bean ice cream*

**Selection of British cheese with Comice du Doyenne pear, Scottish oatcakes**  
*Sheep's Rustler, Stilton, Rachel, Tunworth, Winterdale shaw (£4 supp)*

### SIDE ORDERS

**Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival. All £2.50 per person**

*Pigs in blankets*  
*Goose fat roast potatoes*  
*Creamed Brussel sprouts, chestnuts & nutmeg*

**TASTE OF SCOTLAND  
5-COURSE MENU  
£75.00**

**FIRST COURSE**

*Ménage à trois  
dressed Devonshire crab, Dunkeld smoked salmon, langoustine*

**SECOND COURSE**

*Roast breast of wild Highland grouse  
haggis, toasted brioche, sautéed wild mushrooms*

**THIRD COURSE**

*Dry aged Aberdeenshire fillet of beef  
seared foie gras, creamed spinach, black truffle sauce*

**PUDDING**

*Christmas pudding  
15 year old Glenfiddich custard*

**CHEESE COURSE**

*Dunyre blue & Isle of Mull Cheddar  
Comice du Doyenne pear, Scottish outcakes*



*Boisdale of Belgravia  
15 Eccleston St, London SW1W 9LX  
T: 020 7730 6922 E: reservations@boisdale-mayfair.co.uk*



*Boisdale of Mayfair  
12 North Row, Mayfair, London, W1K 7DF  
T: 0203 873 8888 E: info@boisdale-mayfair.co.uk*

**FREE PROSECCO RECEPTION WHEN YOU BOOK A PRIVATE ROOM**

Belgravia • Mayfair • Canary Wharf • Bishopsgate • NO ROOM HIRE CHARGE

*Subject to availability until 31st March 2018. Excludes December T&Cs apply.*

**and/or**

**A BOTTLE OF BOISDALE CLARET OR SAUVIGNON BLANC ON THE HOUSE**

the next time you (or your boss) visit any Boisdale restaurant for lunch or dinner.

*To make a reservation email Alexandria Wood [groupreservations@boisdale.co.uk](mailto:groupreservations@boisdale.co.uk) quoting PA Club. Subject to availability until 31st March 2018. Excludes December & special events. T&Cs apply.*



*Boisdale of Canary Wharf  
Cabot Place, Canary Wharf, London, E14 4QT  
T: 020 7715 5818 E: events@boisdale-cw.co.uk*



*Boisdale of Bishopsgate  
Swedeland Court, 202 Bishopsgate, EC2M 4NR  
T: 020 7283 1763 E: info@boisdale-city.co.uk*





## BOISDALE OF BISHOPSGATE

PRIVATE DINING ENQUIRES

Reservations: 020 7283 1763

[info@boisdale-city.co.uk](mailto:info@boisdale-city.co.uk)

Boisdale of Bishopsgate

Swedeland Court, 202 Bishopsgate EC2M 4NR

[WWW.BOISDALE.CO.UK](http://WWW.BOISDALE.CO.UK)

