



BOISDALE
OF CANARY WHARF

Boisdale of Canary Wharf






At 12,000 square feet Boisdale of Canary Wharf occupies the entire façade of the 1st and 2nd floors of Cabot Hall overlooking the fountains of Cabot Square with uninterrupted views to City of London skyline.

The venue features the First Floor Bar & Grill, 1,000 ft sq Cigar Terrace and adjoining cigar shop and – on the 2nd floor - premier location for jazz, blues and soul as well as a superb restaurant and a bar with the largest selection of whiskies in the UK.

Boisdale of Canary Wharf is available to hire for private events. For larger parties it is possible to hire two or more areas. Alternatively, the whole venue can be booked for up to 250 for a sit down meal or 500 for canapé and drinks parties. Our music director is on hand to co-ordinate a special band or performer for you and the event manager can assist with all your personal requirements.



2nd floor **At a Glance**

Area	Seated 	Drinks 	Music 	Technology & Presentation 	Minimum Spend 	Need to know 
Restaurant & Jazz Club 	250 seated	350 standing	Yes	Wi-Fi	Minimum spend quoted on request	Available only when hiring the whole venue
The Jack Vettriano Room 	12 seated	20 standing	Yes – iPod dock	Wi-Fi & plasma screen with VGA connection	If fewer than 8 guests a minimum spend may apply	HDMI may be available, please enquire
The Johnnie Walker Blue Label Room 	12 seated	20 standing	Yes – iPod dock	Wi-Fi & plasma screen with VGA connection	If fewer than 8 guests a minimum spend may apply	HDMI may be available, please enquire
The Paul Gauguin Room 	24 seated	40 standing	Yes – iPod dock	Wi-Fi & plasma screen with VGA connection	Minimum spends may apply	HDMI may be available, please enquire, Has an option to view the live show - ticket fees would apply
The Boisdale Fleming Gallery Room 	40 seated	60 standing	Yes – iPod dock	Wi-Fi & plasma screen with VGA and HDMI connections	Minimum spends may apply	HDMI may be available, please enquire, Has an option to view the live show - ticket fees would apply



Fully heated open air Cigar Terrace available on the first floor.

2nd floor **The Whisky Bar**

The bar, in the restaurant on the 2nd floor - a 12 metre long glowing amber wall of liquid gold - holds over 1,000 bottles of malt whisky and is undoubtedly be one of the most extensive and magnificent whisky bars in the world.

BESPOKE WHISKY TASTINGS FROM £35

Our tastings are tailored to your preferences with experts available to create bespoke packages.

From corporate bookings to private events, we are happy to discuss your requirements.

Contact:
events@boisdale-cw.co.uk



Useful Information

WI FI



yes

Available only
when hiring the
whole venue



yes

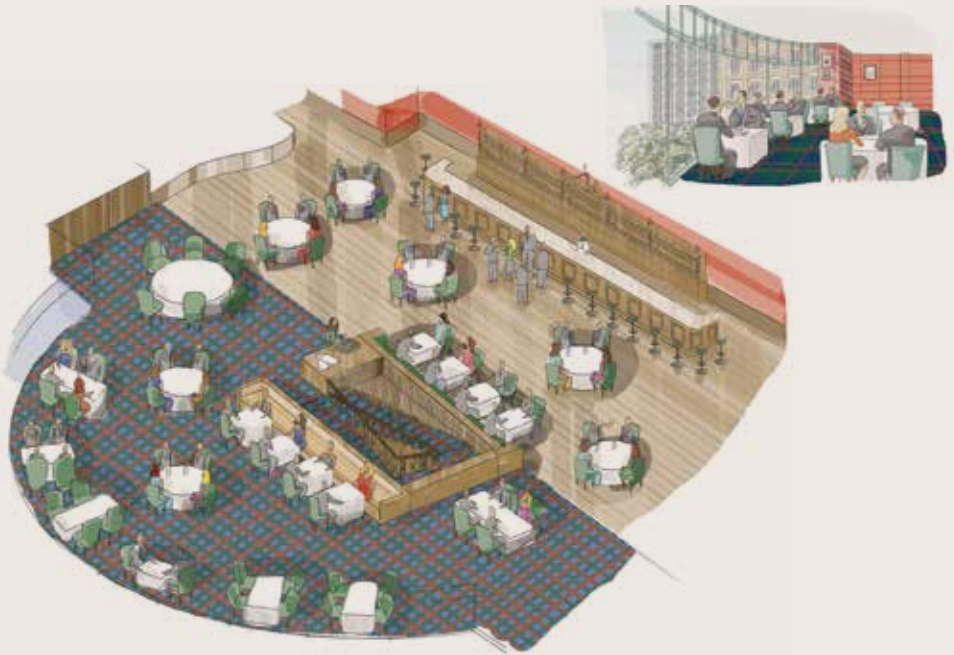
NATURAL
DAYLIGHT



2nd floor Restaurant & Jazz Club

Set on the second floor of a Gotham City-style Art Deco building overlooking the fountains in Cabot Square with a view of the City of London skyline, the restaurant is one of the most majestic premises to have opened in Canary Wharf in recent years. It bears the distinctive Boisdale design of lacquer red and dark green walls, rich mahogany panelling, with an eclectic collection of classical and modern original artwork.

With the ability to seat up to 250 guests, a world-class sound and stage system the restaurant is available for private hire for weddings, anniversaries, celebrations as well as corporate events. Please enquire for minimum spend requirements.



Useful Information

SEATED



250

DRINKS



350

WIFI



yes

NATURAL
DAYLIGHT



yes

2nd floor The Jack Vettriano Room



Useful Information

SEATED



6-12

DRINKS



12-20

WI FI



yes

SCREEN



VGA

2nd floor The Johnnie Walker Blue Label Room



Useful Information

SEATED



6-12

DRINKS



12-20

WI FI



yes

SCREEN



VGA

2nd floor **The Paul Gauguin Room**

The 2nd floor of Boisdale of Canary Wharf is home to four private dining rooms, perfect for dinners, meetings, brainstorming and working lunches.

The rooms have superb views of the City of London skyline, offer complete privacy and can accommodate 12 to 24 guests.

The Paul Gauguin Room features concertina doors that can be closed for privacy or opened to watch the live show in the main restaurant. Ticket fees may apply, please enquire.



Useful Information

SEATED



12-24

DRINKS



20-40

WI FI



yes

SCREEN



yes

NATURAL
DAYLIGHT



yes

2nd floor The Boisdale Fleming Gallery Room



Useful Information

SEATED



42

DRINKS



60

WI FI



yes

SCREEN



HDMI

NATURAL
DAYLIGHT



yes

1st floor **At a Glance**

Area	Seated 	Drinks 	Music 	Technology & Presentation 	Minimum Spend 	Need to know 
First Floor Bar & Grill 	60 seated in dining section 110 on whole floor	150 standing	Yes	Wi-Fi	Minimum spend quoted on request	Available only when hiring the whole venue
The Cigar Terrace 	42 seated	85 standing	Yes	Wi-Fi		
The Cuban Library & Shop 			No	Wi-Fi		

Boisdale Gift Vouchers

Boisdale gift vouchers for meals, whisky and cigar tastings, and jazz performances can be purchased by contacting the reservations team.

Boisdale of Canary Wharf:
Email: events@boisdale-cw.co.uk | Tel: 020 7715 5818

Boisdale of Belgravia, Mayfair & Bishopgate
Email: reservations@boisdale.co.uk | Tel: 020 7730 6922



1st floor **The First Floor Bar & Grill**

On the first floor the colonial Art Deco-inspired Bar & Grill is a crescent of white marble. The Bar serves a definitive range of oysters, Hebridean shellfish, Scottish smoked salmon and more.



Useful Information

SEATED



60-110

DRINKS



150

WI FI



yes

NATURAL
DAYLIGHT



yes

1st floor **The Cigar Terrace**

An awning-covered heated terrace with tartan upholstered armchairs and sofas, seats up to 56 guests whilst the members only area on the opposite side can accommodate 30.

The Terrace is available for private group bookings of 15 to 60 from summer cocktail parties to networking events.



Useful Information

DRINKS



15-80

WI FI



yes

SMOKING

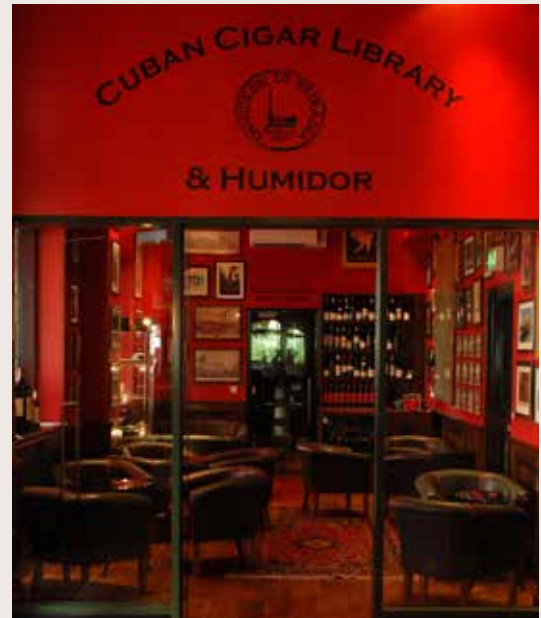


yes

1st floor The Cuban Cigar Library & Shop



A 16 square metre walk-in humidor (with members' cigar lockers) contains one of London's finest selections of Cuban cigars supplied by Hunters & Frankau as well as one of the UK's best collections of vintage Cuban cigars provided by Mitch Orchant of C.Gars Ltd. Cigar shop customers are allowed to sample cigars indoors before making a purchase.



Useful Information

WI FI



yes

SMOKING



yes



**PLEASE SELECT MENU 1, 2, 3 OR OUR VERY OWN
"TASTE OF SCOTLAND" MENU FOR YOUR ENTIRE GROUP**

SELECTING YOUR MENU:

Groups of 7 to 22 - please select 1 menu, your guests will order from this selection on the day
Groups of 22+ - please select 1 menu then select one first course, one main & one pudding, for your entire party to dine on
(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. Please note that we are only able to offer a group of up to 40 to pre-order. Any groups over 40, will need to select one starter, one main & one pudding, for your entire party to dine on.

MENU 1
£35 per person

Wild garlic, leek & white onion soup (v)
 blue cheese rarebit

Superfood salad with purple sprouting broccoli, edamame beans & squash (v)
 pomegranates, seeds, cold-pressed Cotswold rapeseed oil

Optional intermediate course

mini roast Blackface haggis, bashed neeps & tatties (£8.50 supplement)
25ml noggan of Glenfiddich 15 year old whisky (£6.00 supplement)

Char-grilled free-range Yorkshire chicken breast, buttermilk & thyme
 wild rocket, aged Parmesan & oven roasted tomatoes

Tortellini of ironbark pumpkin & sage (v)
 wild Alexanders, cold-pressed olive oil, pumpkin & pecan crackling

Baked caramel cheesecake with caramelised banana
 walnut & toffee sauce

Warm rhubarb streusel

warm almond frangipane, hidden centre of Yorkshire rhubarb compote, crowned with cinnamon crumble

Selection of 5 farmhouse cheeses
(£4.50 supplement if taken instead of dessert or £12 as an additional course)
served with sliced pear, honey, oatcakes & bread

All rates are inclusive of VAT | 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.

BOISDALE OF CANARY WHARF | 14 CABOT PLACE | CANARY WHARF | LONDON | E14 4QT
 TEL: +44 (0)20 7715 5818 | WWW.BOISDALE.CO.UK



PLEASE SELECT MENU 1, 2, 3 OR OUR VERY OWN "TASTE OF SCOTLAND" MENU FOR YOUR ENTIRE GROUP

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MENU 2

£47.50 per person

Juniper & gin marinated carpaccio of Scottish Highland venison
 aged Pecorino cheese, watercress, rapeseed oil

Szechuan pepper & chilli squid
 roasted garlic mayonnaise

Superfood salad with purple sprouting broccoli, edamame beans & squash (v)
 pomegranates, seeds, cold-pressed Cotswold rapeseed oil

Optional intermediate course

mini roast Blackface haggis, bashed neeps & tatties (£8.50 supplement)
 25ml noggie of Glenfiddich 15-year-old whisky (£6.00 supplement)

Roasted Kentish salt-marsh lamb rump
 celeriac purée, braised fennel, heritage tomato & basil

Wild smoked haddock, salmon & prawn fish pie
 hen's egg, potato & aged Cheddar crust

Tortellini of ironbark pumpkin & sage (v)
 wild Alexanders, cold-pressed olive oil, pumpkin & pecan crackling

Warm rhubarb streusel

warm almond frangipane, hidden centre of Yorkshire rhubarb compote, crowned with cinnamon crumble

Dark chocolate marquise, honeycomb & salted caramel
 70% Valrhona cocoa, caramelized nuts

Selection of 5 farmhouse cheeses
 (£4.50 supplement if taken instead of dessert or £12 as an additional course)
 served with sliced pear, honey, oatcakes & bread

All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please ensure that it is deleted if you are in any way unable to pay.

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 (Should you wish to pre-order from your selected menu instead, you will be required to supply a table plan.)

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MENU 3 £55 per person

- Searched hand-dived Scottish scallop
crispy slow-cooked pork belly, cauliflower, green sauce
- Dunkeld Scottish oak smoked salmon
multiple award-winning salmon from the Scottish Highlands
- Superfood salad with purple sprouting broccoli, edamame beans & squash (v)
pomegranates, seeds, cold-pressed Cotswold rapeseed oil

Optional intermediate course

mini roast Blackface haggis, bashed neeps & tatties (£8.50 supplement)
 25ml moggin of Glenfiddich 15-year-old whisky (£6.00 supplement)

12oz 28 days dry aged Aberdeenshire rib-eye steak, medium-rare
 thrice cooked thick-cut chips, green beans, béarnaise sauce

Soft herb crusted Cornish cod loin
 fennel, tomato & clam ragout with baby spinach

Tortellini of ironbark pumpkin & sage (v)
 wild Alexanders, cold-pressed olive oil, pumpkin & pecan cruchling

Dark chocolate marquise, honeycomb & salted caramel
 70% Valrhona cocoa, caramelized nuts

Baked caramel cheesecake with caramelised banana
 walnut & toffee sauce

Selection of 5 farmhouse cheeses
 (£4.50 supplement if taken instead of dessert or £12 as an additional course)
 served with sliced pear, honey, oatcakes & bread

All rates are inclusive of VAT | 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.

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Groups of 22+ – please select 1 menu then select one first course, one main & one pudding, for your entire party to dine on
(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. Please note that we are only able to offer a group of up to 40 to pre-order. Any groups over 40, will need to select one starter, one main & one pudding, for your entire party to dine on.

TASTE OF SCOTLAND £70 per person

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

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps

7oz 21 days dry aged Aberdeenshire tournedos fillet, medium-rare
spinach, potato purée, roasted foie gras & truffle sauce

or

Char-grilled whole 1lb lobster
garlic, parsley & chilli butter, thrice cooked hand-cut chips, green salad

(Please note that the group must pre-order their mains in advance, or select steak or lobster, for the entire group)

Knickerbocker "cranachan"
Highland raspberries, honey heather & 15yr old Glenfiddich whisky

ANYTHING EXTRA...

Add canapés on arrival – £3 per item per person

Add a glass of prosecco on arrival – £6.95 per glass

Add tea & coffee – £2.50 per person

Add an intermediate course of mini roast Blackface haggis, bashed neeps & tatties – £8.50 per person

2.5ml noggins of Glenfiddich 15-year-old whisky – £6.00 per person

Additional sides – from £3.75 each

Add a fourth course of farmhouse cheeses, served with sliced pear, honey, oatcakes & bread – £12.00 per person

All rates are inclusive of VAT | 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.

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BOISDALE BAR, GRILL & TERRACE

FIXED PRICE MENU

14.95 for
2 courses

OYSTERS

served with shallot, red
wine vinaigrette & lemon

COLCHESTER ROCKS,
ESSEX
three 7.50

WHITSTABLE NATIVE NOB,
KENT
three 12.00



From Gournal House, perfecting the Breton tradition since 1965
3 OG OF RUSSIAN OSCIETRA
served over-ice with sour cream & melba toast
69.50



SHARING BOARDS

from 6pm

JACOBITE

Smoked salmon on toasted sourdough,
sweet potato fries, warm grilled flatbread,
lemon & garlic hummus, salt & pepper
squid, roasted garlic aioli
16.00

LOCHNESS (V)

Selection of 5 British farmhouse cheeses,
pear & honey, marinated Spanish olives;
Lebanese red pepper & walnut dip, flatbread
16.00

HIGHLANDER

Aged cheddar rabbit & Worcester sauce;
tarragon aioli spread; crispy honey-bon-bon;
smoked Artisan sausages, onion & mustard
16.00

GREAT HAMBURGERS

All served in a soft sourdough bun from St. John's bakery

CLASSIC

Char-grilled 6oz Aberdeenshire rib-seak
burger, lemon-tarragon mayonnaise,
dill pickles, red onion, beef tomatoes
9.25

AUBERGINE 'PARMIGIANA' (V)

Grilled halloumi, crushed avocado,
hummus, jalapeño, tomato chutney
11.50

FISH FINGER SANDWICH

Crispy breaded plaice fillets, tartare sauce,
baby gem lettuce
12.00

CHOPPING BLOCK

Char-grilled 6oz Aberdeenshire rib-seak
burger, grilled black pudding, smoked tarragon
bearnaise sauce, maple-glazed bacon
13.75

VENISON & BLUE CHEESE

Wild red deer, red onion, jam,
mashed Blue Monday
15.50

TRUFFLE

Char-grilled 6oz Aberdeenshire rib-seak
burger, black truffle mayonnaise, Gruyère de
Comté cheese, roast field mushrooms
18.75

Double up with an extra hamburger 9.75

Toppings

Melted Gruyère de Comté cheese 1.50
Maple-glazed Yorkshire bacon 1.50
Avocado, coriander & red chilli 1.75
Fried Clarence Court hen's egg 2.00
Pan-fried frite gus 7.50

SHELLFISH

Platenu de Fruit de Mers for two,
rock oysters, lobster, Shetland mussels,
crab mayonnaise, prawns, pickled cabbles
34.50 per person

Atlantic prawns, mayonnaise ½ pint 7.50
Whole 1lb lobster 29.50
served chilled with mayonnaise or
char-grilled with garlic, parsley & chilli butter

Cheese Board

FROM OUR GREAT BRITISH SELECTION OF FARMHOUSE CHEESE
served with Scottish outcakes

5 cheese 12.00 10 cheese 20.00

BRITISH TAPAS & SMALL PLATES

We recommend 2-3 sharing dishes per person

Haggis Scotch quail eggs	each 1.95	Sweet potato chips (v)	4-75
Basket of freshly baked sourdough breads & butter (v)	1.95	Smoked Artisan sausages hung & mustard	5.50
Warm grilled flatbread (v)	5.00	Vietnamese spring rolls (v)	5.50
Roastie & garlic hummus	2.95	with Avon dipping sauce	
Marinated Spanish olives (v)		Dunkeld smoked salmon loaded sourdough, bread fillings	5.50
Crispy salt & pepper squid	6.75 / 13.00	Devonshire crab, brown crab butter	6.95
Lebanese red pepper & walnut dip, flatbread (v)	5.50	sourdough loaf	4-95
Roasted corn nuts (v)	2.95	Welsh rarebit (v)	

Bar & Terrace Specialties

small 8.00/main 14.00

Superfood salad with purple sprouting broccoli,
edamame beans & squash (v)

panagourates, seeds, cold-pressed Gournal rapeseed oil

Tortellini of ironbark pumpkin & sage (v)

wild Alexander, cold-pressed olive oil, pumpkin & pecan crumbing

Char-grilled marinated free-range Yorkshire chicken breast "Caesars"
cos lettuce, anchovy, aged Parmesan

Goujons of plaice, tartare sauce, thrice cooked hand-cut chips

12oz dry-aged Aberdeenshire rib-eye

roasted garlic, peppercorn or bearnaise sauce, thrice cooked chips

17.00

19.00

14.75

32.00

SIDES & SAUCES

Sauces

Boisdale Bloody Mary ketchup 2.00

Smoked tarragon bearnaise 3.00

Green peppercorn & chard 3.00

Wild garlic, hazelnut & olive oil pesto 3.50

Seared frite gus & black truffle sauce 12.50

Sides

Thrice cooked thick-cut chips 4.00

Baked sweet, carrots & black pepper 3.75

Wilted spinach 5.75

Roasted field mushrooms 4.75

dill, garlic & shallots

Sweet potato chips 4.75

with smother paprika

Salad of Rocket 6.50

aged Parmesan, extra virgin olive oil & aged balsamic 4.00

Buttery mashed potatoes 4.00

Vegetable of the day Market price

All prices are in GBP and include VAT. 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.
Should you have specific allergies, please ask for the restaurant manager who can offer advice.

BOISDALE OF CANARY WHARF

SHELLFISH

Fresh seafood from Scotland's West Coast & the British Isles

OYSTERS

Served with shallot, hot wine vinaigrette & lemon
 Colchester Rocks, Essex

Three 7.50

Whitstable Native No2, Kent

Three 12.00

Our oysters are fully traceable & certified. It is undesirable to consume wine & spirits with high alcohol content when eating oysters. Consume oysters at your own risk.

Plateau de Fruits de Mer for two
 Rock oysters, lobster, Sicilian mussels, crab mayonnaise, prawns, pickled ocellis
 34.50 per person

Whole tib Lobster

Served chilled with mayonnaise or char-grilled with garlic, parsley & chilli butter

29.50

SALADS

Superfood salad with purple sprouting broccoli, edamame beans & squash (v)
 pomgranates, seeds, cold-pressed Colsonold rapeseed oil
 small 8.00/main 14.00

FIRST COURSES

Wild garlic, leek & white onion soup (v)

7.00

Blue cheese rarebit

Roast Norfolk quail, sesame, honey & ginger

oat greens, water radish, quail's eggs

Crispy Szechuan pepper & chilli squid

roasted garlic mayonnaise

Served hand-dived Scottish scallop

crispy slow-cooked pork belly, cauliflower, green sauce

Enjoy a matching 45ml glass of Meat & Chandon NV Rosé at 11.95 (special offer)

Dunkeld Scottish oak smoked salmon

multiple award winning salmon from the Scottish Highlands

Mini roast Dumfriesshire Blackface haggis

mashed potatoes & baked neeps

(25ml neggin of Glenfiddich 15yr for an additional 5.80)

14.50/22.00

8.50

SIDES

Thrice cooked hand-cut chips

Baked neeps, sweet, carrot & black pepper

Roasted field mushrooms, chilli, garlic & shallots

Wilded spinach

Sweet potato chips with smoked paprika

Salad of rocket, aged Parmesan, extra virgin olive oil & aged balsamic

Buttery mashed potatoes

Vegetables of the day

4.00

3.75

4.75

5.75

4.75

6.50

4.00

market price

SAUCES

Boisdale Bloody Mary ketchup

Smoked terragon béarnaise

Green peppercorn & dill

Wild garlic, basil/mint & olive oil pesto

Served /one grey & black truffle sauce

2.00

3.00

3.00

3.50

12.50

Head Chef Andrew Donowan

DISH OF THE DAY

16.95

Char-grilled calves' liver, wet polenta, sage & red wine

Braised Highland lamb with barley & vegetables, Boulangère potatoes

Free range chicken curry, coconut/falafel, mango chutney & poppadoms

Roast Middle White pork belly, pickled red cabbage & Madeira

Boisdale day-boat fishcake, triple cooked chips & tartare sauce

Cornish Barbary duck leg, cassoulet of butter beans & chorizo sausage 22.00

Roast rib of Scottish beef, Yorkshire pudding, goose fat roast potatoes 27.00

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

CAVIAR

From Gourmet House, perfecting the Provençal tradition since 1965

30g of Russian Oscietra 69.50

perfect to share, served on ice with sour cream & melba toast

Haas avocado, prawns & baby spinach salad
 roast peppers, grilled focaccia, lemon & mustard dressing
 small 10.00/main 17.00

MAIN COURSES

Roast Dumfriesshire Blackface haggis

mashed potatoes & baked neeps

(25ml neggin of Glenfiddich 15yr for an additional 5.80)

Lasagne of salt-baked,celeriac & wild mushrooms (v)

pan-sear, Parmesan & bechdaus

Wild smoked haddock, salmon & prawn fish pie

herb's egg, potato & aged Cheddar crust

Char-grilled free-range Yorkshire chicken breast,

butter/milk & thyme

will rocket, aged Parmesan & oven roasted tomatoes

Tortellini of ironbank pumpkin & sage (v)

wild Alexanders, cold-pressed olive oil, parmesin & cream cruching

Char-grilled 6oz Aberdeenshire rib-steak burger

served in a soft sourdough bun from St. John's bakery & with three cooked hand-cut

chips, black truffle mayonnaise, Grapeseed & Comic chress, rose field mushrooms

22.75

Soft herb crusted Cornish cod loin

fennel, tomato & clam ragout with baby spinach

26.00

market price

2g for 8.00

Plus special

Details

Price ask for details

Add freshly ground Perigord Italian black truffles

2g for 8.00

THE BOISDALE ABERDEENSHIRE STEAKS

Served with your choice of sauce béarnaise, green peppercorn or garlic butter

29.50

most tender of all our steaks, dry aged 21 days

12oz rib-eye

centre cut rib, flavoured with good marbling, dry aged for 2-8 days

18-20oz charcutabriannd

Aberdeenshire 21 day dry-aged, cut from thick end of the tenderloin, very tender

For 2 to share

32.00

75.00

All prices in GBP. An extra 20% is added to weekend prices unless you dine. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. Should you have specific dietary requirements please contact the restaurant manager when you offer to order. An optional 12.5% service charge will be added to your bill. Please ensure that it is included if you are using any technology.

Boisdale of Belgravia

Boisdale of Belgravia located near Victoria Station features a unique and very successful mix of fine food, a great wine list, an unparalleled range of whiskies, a wide selection of Cuban cigars and the best classic jazz, blues and soul offering in London cast in a unique setting.

There are several private dining areas as follows: The Jacobite Room – wood panelled, hung with oil paintings, ornate mirrors and chandeliers for 22; Back Bar in the mews cottage behind the restaurant for 26, The Courtyard Garden planted with scented blooms all year round for 20; The Auld Restaurant for sit down dinners for up to 34; and Cigar Terrace which can accommodate up to 36 guests and is available for private hire for drinks parties only when taking over the whole venue.



Boisdale of Belgravia
15 Eccleston Street
Belgravia SW1W 9LX
Tel: 020 7730 6922
info@boisdale.co.uk

Boisdale of Mayfair



Boisdale of Mayfair Restaurant, shellfish bar and cigar terrace is located in converted listed stables on North Row, off Park Lane and decorated in distinctive design of red and dark green walls, rich mahogany panelling, with an eclectic collection of classical and modern original artwork.

The ground level Stable Bar offers draft ale, a superb wine list and Mayfair's most exclusive whisky list of fine and rare malts, accompanied by nightly jazz and blues performances from the 'Joanna' piano.

The private dining room is an elegant and characterful panelled room on the lower ground floor with complete privacy. It sits up to 24 guests for breakfast, lunch or dinner and has a large in built screen for presentations.



Boisdale of Mayfair
12 North Row
London W1K 7DF
Tel: 020 3873 8888
info@boisdale-mayfair.co.uk

Boisdale of Bishopsgate

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 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
Swedeland Court
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