



LUNCH & DINNER

The food at Boiler & Co. is prepared and cooked by Head Chef Kerth Gumbs and his team. Our dishes are a mix of sharing plates, we encourage you to order two to three dishes per person to enjoy.

Sharing plates

- *Truffle fries | aged parmesan 7 (v)
- Spiced duck leg patties 9
- Salmon cornets | guacamole | scotch bonnet mayo 6
- Grilled tenderstem broccoli | hen's egg | sambal 7 (v)
- *Mushroom arancini | truffle mayo 7 (v)
- *Oxtail croquettes | parsley mayo | fried capers 9
- *Salt & pepper squid | burnt lime | ink aioli 9

Cold appetisers

- Peas | cherry tomato | goats cheese salad 7 (v)
- *Burrata | tomato | peanut | spring onion 9 (v) (n)

Over the charcoal

- *Jerk chicken wings | spring onion | whisky bbq 9
- *Grilled lamb | chilli apricot salsa 18

Raw & marinated

- *Scottish aged beef tartare | dill | daikon | cured yolk 14
- Yellowtail | pickled cucumber | sesame 13

Fish

- Caramelised black cod | plantain | pickled ginger 20
- *Grilled jumbo prawns | scotch bonnet butter sauce 18 (n) (sf)

Vegetarian

- *Truffle linguine | parmesan foam 15 (v)
- Nut crusted aubergine | sun dried tomato paste 11 (v) (n)

Sweet touch

- *Salted chocolate bar | coffee | hazelnut 10 (v) (n)
- *Rhubarb | pistachio | white chocolate | mascarpone 9 (v) (n)
- Guinness french toast | stilton ice cream | pickled grapes 9 (v) (n)

*Please speak to one of our team about any allergies and dietary requirements
A discretionary 10% service charge will be added to your bill, all of which goes to our team.
All prices are in GBP and include VAT*

(v) - Vegetarian, (n) - Nuts, (sf) - Shellfish (psc) - Pescatarian () - Guest favourites*