

BOISDALE OF CANARY WHARF

OYSTERS

Mersea Island, Essex | 2.50 each

Jersey, Channel Isles | 3.75 each

Carlingford, Ireland | 3.00 each

Lindisfarne, Northumberland | 3.25 each

Served individually with your choice of dressing:

Classic mignonette – shallot and red wine vinegar,

Citrus-ponzu or Vietnamese ginger and chilli

Extra dressing | 75p each

SALADS

Caesar Salad

Gem, croutons, Ortiz anchovy, parmesan dressing | 7.25 / 11.25

London Burrata

Isle of Wight heritage tomatoes, rocket, wild garlic salsa verde | 12

Wye Valley Asparagus, Smoked Quinoa & Avocado

Torn herbs, lemon and honey dressing | 9.75 / 14.75

BRITISH PIZZA

Our 12” bases use a unique blend of flours, baked at over 450c which creates the perfect light and crispy base.

Margherita

Tomato, basil, Scottish fior di latte | 7.95

Boisdale Margherita

Tomato, basil, Wiltshire goats cheese | 7.95

Wild Venison & Haggis

Vension ragu, Blackface haggis, fior di latte, truffled creme fraiche | 12.25

Spinach & Wild Garlic

Wiltshire goats cheese, cold pressed olive oil | 9.25

Wild Mushroom & Asparagus

Spinach, wild garlic, Wiltshire goats cheese | 13.50

Scottish Shellfish, Fresh Chilli & Basil

Crab, scallop, lobster, tomato, anchovies | 29.75

SIDES

Thrice cooked chips | 4.75

Truffle, rosemary & parmesan chips | 5.50

Mashed potatoes, Somerset butter, dusle | 4.50

Wild mushrooms & lovage | 12

Bashed neeps, swede, carrot & black pepper | 4

Special vegetables of the day | market price

Sautéed spinach, Amalfi lemon, olive oil | 5.50

Broccoli, smoked olive oil | 4.50

Green leaf salad, vinaigrette | 3.75

SAUCES

Claret gravy | 3

Boisdale Bloody Mary ketchup | 2.50

Black truffle mayo | 3

Smoked béarnaise sauce | 3.50

Green peppercorn sauce | 3

Wild mushroom & brandy sauce | 12

Seared foie gras, truffle sauce, shaved black truffles | 18

FIRST COURSES

Roast Mini Dumfriesshire

Blackface Haggis

Neeps, tatties, liquor

8.75

25ml noggin of Annandale Outlaw King | 5

Carpaccio of Juniper Cured &

Smoked Wild Venison

Truffle mayo, rocket, parmesan

11.50

Lobster Bisque

Splash of Armagnac, croutons, dulse

9.50

Crispy Squid, Chilli &

Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

9.75

Free Range Chicken, Gloucestershire

Old Spot & Black Pudding Terrine

Caramelised apple, mustard mayo

8.50

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

12.50 / 20

25ml noggin of The Macallan Fine Oak | 8.60

Pickled Orkney Herrings

Mustard and dill sauce, rye bread

8.75 / 16

25ml noggin of Glenmorangie Quinta Ruban 12yo | 6.80

Caviar

Served over ice with pancakes

20g Royal Baerii | 49.50

30g Russian Oscietra | 95

Fettuccine

Liguori's Organic Pasta From Italy's Campania Region

With lobster, chilli, soft herbs, lobster sauce | 19.50 / 38

With Italian Périgord black truffles, 2 or 5 grams | 13.75 / 24.75

With ragu of wild venison, parmesan | 13 / 22

MAIN COURSES

Steamed Shetland Mussels in Wine

Coriander, ginger, sourdough toast

17.50

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

16.75

25ml noggin of Annandale Outlaw King

5 supplement

Scottish Salmon, Prawn &

Smoked Haddock Fishcake

Asparagus, tomato, caper and

wild garlic butter sauce 16.75

Crispy Breaded Chicken Schnitzel,

Lemon & Basil

Caesar salad – gem, parmesan,

anchovies, soft boiled egg

16.25

Chickpea, Carrot &

Labneh Strudel

Smoked quinoa, coriander, harissa

15.75

Fish of the Day

Daily fresh fish from the South Coast.

Please ask for details

Fillet Of Beef Wellington 600g (serves two)

Air dried ham, mushroom stuffing, Dorset butter puff pastry, Claret gravy

(allow 45 minutes / served pink) | 78

BOISDALE SPECIAL SELECT SCOTTISH BEEF

Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance

5oz Fillet Minute Steak

21 day dry aged (pink only) | 18.75

7oz Centre-cut Fillet

21 day dry aged | 29.50

12oz Prime Ribeye

35 day dry aged | 35

10oz Fillet on the Bone

“probably the best steak in the world”

28 day dry aged | 45

20oz Chateaubriand

21 day dry aged | 75

(serves two)

BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken

FINE
SCOTTISH
BEEF

VEGETARIAN
HAGGIS

GRILLED
MARINATED
CHICKEN

Classic

Lemon-tarragon mayo, dill pickles, red onion, beef tomato

9.25

8.50

9.75

Cheese & Bacon

Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo

12.25

11.50

12.75

Jerk BBQ

Hot yellow Scotch bonnet peppers, avocado, charred pineapple

16

15.25

16.50

Truffle

Black truffle mayo, triple cheese, roasted mushroom

20

19.25

20.50

Venison

Venison shin ragu, triple cheese, truffle mayo

18

17.25

18.50

Add triple cheese melt 1.50 or dry-cured Ayrshire bacon | 1.50

THE WISDOM AND WIT OF
WINSTON CHURCHILL



"Eating my words has never
given me indigestion"