



BOISDALE OF CANARY WHARF



FIRST COURSES

OYSTERS

Mersea Island, Essex	3.5 each
Jersey, Channel Isles	3.75 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

CAVIAR

Russian Oscietra Caviar
Served over ice with pancakes 30g
95

Roast Mini Dumfriesshire Blackface Haggis	9.5
Neeps, tatties, liquor	

25ml noggin of Glenmorangie Lasanta 6.5

Crispy Squid, Chilli & Tellicherry Pepper	12
Cucumber pickle, lime and chilli mayo	

Dunkeld Classic Oak Smoked Salmon	14.25 / 26
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Multiple award-winning salmon from the
Scottish Highlands

25ml noggin of The Macallan Fine Oak 8.6

Parfait of Foie Gras & Chicken Liver	13.75
Toasted brioche, spiced chutney	

Inverawe Smoked Mackerel Pate	12.5
Fennel, radish, pink grapefruit and grilled sour dough	

London Burrata	14.5
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Wood roasted peppers, black olive tapenade

Baby Kale, Avocado & Charred Courgette Salad (v)	9.75 / 14.75
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Bulgur wheat, lime, honey and elderflower dressing

Lobster Bisque	12
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Splash of Armagnac, croutons, dulse

English Asparagus & Watercress Salad, Poached Hen's Egg	13.5
Pickled mushrooms, truffle dressing	

FETTUCCINE

Liguori's Organic Pasta From Italy's Campania Region

Italian black truffles, wild mushrooms and white truffle butter, 2 or 5 grams	13.75 / 28	Ragu of wild venison, parmesan	13 / 22
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MAIN COURSES

Roast Dumfriesshire Blackface Haggis	18.5
Neeps, tatties, liquor	
25ml noggin of Glenmorangie Lasanta	6.5

Arbroath Smoked Haddock, Salmon & Atlantic Prawn Fishcake	24.5
English asparagus, salsa verde dressing	

Roast Fillet of Cornish Seabass	34
New potatoes, Isle of Wight tomatoes salad, Romesco dressing	

Marinated Yorkshire Chicken 'Milanese'	18.5
Wild rocket, parmesan and shaved vegetable salad, lemon and basil dressing	

Asparagus, Pea & Broad Bean Risotto (v)	17.5
With shaved Berkswell Ewes cheese and summer truffle	

Slow Braised Gloucester Old Spot Pork Belly	24
Cider fondant potato, Lincolnshire onions and peas	

BOISDALE SPECIAL SELECT SCOTTISH BEEF

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

8oz Centre-cut Fillet 21 day dry aged	32
10oz Prime Ribeye 35 day dry aged	35
20oz Chateaubriand 21 day dry aged (serves two)	85

BURGERS

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

Classic	12.95
Lemon-tarragon mayo, dill pickles, red onion, beef tomato	

Cheese & Bacon	15.95
Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo	

Truffle	20
Black truffle mayo, triple cheese, roasted mushroom	

Venison	19
Venison shin ragu, triple cheese, truffle mayo	

Add triple cheese melt 2 or dry-cured Ayrshire bacon 2

SIDES

Thrice cooked chips	5.5	Special vegetables of the day	market price
Truffle, rosemary & parmesan chips	6.25	Sautéed spinach, Amalfi lemon, olive oil	6.5
Mashed potatoes, Somerset butter, dulse	5.5	Broccoli, smoked olive oil	6.25
Bashed neeps, swede, carrot & black pepper	4.5	Green leaf salad, vinaigrette	4.5
Wild mushrooms & lovage	12	Herbed Cornish early new potatoes, extra virgin olive oil	5.25

SAUCES

Claret gravy	3
Boisdale Bloody Mary ketchup	3
Unami (kimchi) butter	2.5
Black truffle mayo	3
Smoked béarnaise sauce	3.5
Green peppercorn sauce	3.5
Wild mushroom & brandy sauce	12
Seared foie gras, truffle sauce, shaved black truffles	18

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.

THE WISDOM AND WIT OF
WINSTON CHURCHILL



"Eating my words has never
given me indigestion"