



# BOISDALE OF CANARY WHARF

## For the table

### Boisdale Soda Bread

Somerset butter, seaweed tapenade	6.95
<b>Croquetas</b> Ham knuckle, triple cheese (2)	5.5
<b>Salt Cod 'Doughnuts'</b> Hot and spicy aioli (3)	6.5
<b>Olives &amp; Almonds</b>	6.5
<b>Salami Sticks</b> Pork, chilli and fennel	5.5
<b>Deep Fried Whitebait</b> Caper mayo	10

## Shellfish

### Oysters

Mersea Island, Essex	half dozen 24 / dozen 48
Jersey, Channel Isles	half dozen 26 / dozen 52
<b>Lobster</b>	
Grilled lobster	half 35 / whole 70
Garlic, lemon and parsley butter	
Lobster mayonnaise	half 35 / whole 70
Served cold	

## Caviar

Served over ice with pancakes 30g Russian Oscietra	95
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## Sides

### Vegetables & Salad

Bashed neeps; swede, carrot & black pepper	6.5
Sautéed spinach	8
Creamed spinach with black truffle	12
Broccoli with shallots & anchovy butter	8
Sautéed garlic mushrooms, parsley & breadcrumbs	7.5
Heritage tomato & red onion salad	7.5
Green leaf salad	6.5
Special vegetable of the day	market price

### Potatoes

Thick-cut chips	6.95
Boiled Cornish early potatoes, parsley & garden mint	7
Truffle, rosemary & parmesan chips, truffle aioli	10

### Mashed potatoes, Somerset butter, dulse

7
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## Sauces

<b>Claret gravy</b>	4.75
<b>Boisdale Bloody Mary ketchup</b>	4.75
<b>Wild mushroom cream sauce</b>	10
<b>Black truffle mayo</b>	4.75
<b>Smoked bearnaise sauce</b>	4.75
<b>Green peppercorn sauce</b>	4.75
<b>Add grilled half lobster, garlic butter</b>	35

## First Course

### Cullen Skink

Traditional smoked haddock chowder, leeks and quails' eggs	16
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### Ballantine of Scottish Partridge & Guineafowl

Hazelnut, beans, black truffles	15.5
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### Dunkeld Classic Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands	19.5 / 28
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### Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor

Add a 25ml noggin Glencadam Reserva Andalucia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9	16.75
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### Pickled Orkney Herrings Potato, red onion and horseradish salad

14.5
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### Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lemon, sriracha mayonnaise	16.5
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### London Burrata

Salt baked beetroot, sorrel, dressed lentils	18
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### Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts	15.5 / 28
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## Main Course

### Buttermilk Chicken 'Milanese'

Crispy lemon crumb, tomato and red onion salad	28
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### Hebridean Seatrout & Smoked Haddock Fishcake

Sautéed greens, Chablis and chive butter sauce	28.5
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### Sautéed Potato Gnocchi, Roast Butternut Squash & Sage

Chestnut pesto, black kale	.26
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### Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor

Add a 25ml noggin Glencadam Reserva Andalucia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9	26.75
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### Butter Poached Breast of Lowland Pheasant

36.5
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### Scottish Seabass Fillet, Shellfish & Saffron Sauce

42
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### Scottish Wild Mushroom & Lentil 'Wellington'

Creamed leeks, red wine, rosemary	29.5
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### Fish of the Day Ask your server for details

Market price
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### Burgers

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken
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#### Classic - Lemon-tarragon mayo, dill pickles

16
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#### Truffle - Triple cheese, roast mushroom, black truffle mayo

22
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Add triple cheese melt 3.5 or dry-cured bacon 3.5

## Scottish Grass-Fed, Dry Aged Beef

### Hand Selected, Himalayan salt chamber dry aged.

<b>5oz Minute Fillet</b>	25	<b>8oz Centre-cut Fillet</b>	45
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21 day dry aged (medium only)

<b>12oz Prime Ribeye</b>	52	<b>28oz Cote de Boeuf</b> (serves two)	135
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35 day dry aged

<b>20oz Chateaubriand</b> (serves two)	99
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21 day dry aged