



# BOISDALE OF CANARY WHARF

## For the table

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

## Shellfish

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

## Caviar

|   |    |
|---|----|
| <b>Served over ice with pancakes</b> 30g Russian Oscietra | 95 |
|---|----|

## Sides

|   |              |
|---|--------------|
| <b>Vegetables &amp; Salad</b>                                   |              |
| <i>Bashed neeps; swede, carrot &amp; black pepper</i>           | 6.5          |
| <i>Sautéed spinach</i>  | 8            |
| <i>Creamed spinach with black truffle</i>                       | 12           |
| <i>Broccoli with shallots &amp; anchovy butter</i>              | 8            |
| <i>Sautéed garlic mushrooms, parsley &amp; breadcrumbs</i>      | 7.5          |
| <i>Heritage tomato &amp; red onion salad</i>                    | 7.5          |
| <i>Green leaf salad</i>   | 6.5          |
| <i>Special vegetable of the day</i>                             | market price |
| <b>Potatoes</b>   |              |
| <i>Thick-cut chips</i>  | 6.95         |
| <i>Boiled Cornish early potatoes, parsley &amp; garden mint</i> | 7            |
| <i>Truffle, rosemary &amp; parmesan chips, truffle aioli</i>    | 10           |
| <i>Mashed potatoes, Somerset butter, dulse</i>                  | 7            |

## 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

|   |           |
|---|-----------|
| <b>Cullen Skink</b>   |           |
| <i>Traditional smoked haddock chowder, leeks and quails’ eggs</i>                                   | 16        |
| <b>Ballantine of Scottish Partridge &amp; Guineafowl</b>  |           |
| <i>Hazelnut, beans, black truffles</i>  | 15.5      |
| <b>Dunkeld Classic Smoked Salmon</b>  |           |
| <i>Multiple award-winning salmon from the Scottish Highlands</i>                                    | 19.5 / 28 |
| <b>Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor</b>                             | 16.75     |
| <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i> |           |
| <b>Pickled Orkney Herrings</b> <i>Potato, red onion and horseradish salad</i>                       | 14.5      |
| <b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b>  |           |
| <i>Cucumber pickle, lemon, sriracha mayonnaise</i>  | 16.5      |
| <b>London Burrata</b>   |           |
| <i>Salt baked beetroot, sorrel, dressed lentils</i>   | 18        |
| <b>Chicory, Pear &amp; Lanark Blue Cheese Salad</b>   |           |
| <i>Honey, mustard, caramelised walnuts</i>  | 15.5 / 28 |

## Main Course

|   |              |
|---|--------------|
| <b>Buttermilk Chicken ‘Milanese’</b>  |              |
| <i>Crispy lemon crumb,, tomato and red onion salad</i>  | 28           |
| <b>Hebridean Seatrout &amp; Smoked Haddock Fishcake</b>   |              |
| <i>Sauteed greens, Chablis and chive butter sauce</i>   | 28.5         |
| <b>Sautéed Potato Gnocchi, Roast Butternut Squash &amp; Sage</b>  |              |
| <i>Chestnut pesto, black kale</i>   | 26           |
| <b>Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor</b>  | 26.75        |
| <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i>                           |              |
| <b>Butter Poached Breast of Lowland Pheasant</b>  | 36.5         |
| <i>Smoked skirlie mash, black kale, mushroom and tarragon sauce</i>   |              |
| <b>Scottish Seabass Fillet, Shellfish &amp; Saffron Sauce</b>   |              |
| <i>New potatoes, dulse and lemon</i>  | 42           |
| <b>Scottish Wild Mushroom &amp; Lentil ‘Wellington’</b>   |              |
| <i>Creamed leeks, red wine, rosemary</i>  | 29.5         |
| <b>Fish of the Day</b> <i>Ask your server for details</i>   | Market price |
| <b>Burgers</b>  |              |
| <i>Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken</i> |              |
| <b>Classic</b> - <i>Lemon-tarragon mayo, dill pickles</i>   | 16           |
| <b>Truffle</b> - <i>Triple cheese, roast mushroom, black truffle mayo</i>   | 22           |
| <i>Add triple cheese melt 3.5 or dry-cured bacon 3.5</i>  |              |

## Scottish Grass-Fed, Dry Aged Beef

|  |    |  |     |
|--|----|--|-----|
| <b>Hand Selected, Himalayan salt chamber dry aged.</b> |    |  |     |
| <b>5oz Minute Fillet</b>                               | 25 | <b>8oz Centre-cut Fillet</b>           | 45  |
| <i>21 day dry aged (medium only)</i>                   |    | <i>21 day dry aged</i>                 |     |
| <b>12oz Prime Ribeye</b>                               | 52 | <b>28oz Cote de Boeuf (serves two)</b> | 135 |
| <i>35 day dry aged</i>                                 |    | <i>35 day dry aged</i>                 |     |
|  |    | <b>20oz Chateaubriand (serves two)</b> | 99  |
|  |    | <i>21 day dry aged</i>                 |     |

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.