



BOISDALE OF CANARY WHARF

For the table

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

Shellfish

Oysters	
<i>Mersea Island, Essex</i>	half dozen 24 / dozen 48
<i>Jersey, Channel Isles</i>	half dozen 26 / dozen 52
Lobster	
<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>	
Shellfish Platter	
<i>Lobster, king prawns, rock oysters, Shetland mussels with shallot mignonette, cocktail sauce, mustard aioli</i>	
<i>Shellfish Platter for two</i>	95
<i>Shellfish Platter for four</i>	190

Caviar

Served over ice with pancakes 30g Russian Oscietra	95
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Sides

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

Sauces

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

First Course

Chilled Heritage Tomato ‘Gazpacho’ Soup <i>Rosary goats’ cheese crostini, smoked almond</i>	12
Duck Liver & Armagnac Pâté <i>Plum chutney, toast, pickles</i>	15
Crispy Smoked Haddock Tacos <i>Aioli, tomato salsa, soft tortilla</i>	18
Dunkeld Classic Smoked Salmon	
<i>Multiple award-winning salmon from the Scottish Highlands</i>	19.25 / 27
Roast Mini Dumfriesshire Blackface Haggis <i>Neebs, tatties, liquor</i>	16.5
<i>Add a 25ml noggin Tomintoul 10yrs 7.05 / Glencadam 10yrs 8.2</i>	
Orkney Pickled Herrings <i>Rye bread, mustard and dill dressing</i>	14.5
Crispy Fried Squid <i>Cucumber pickle, lime and chilli mayo</i>	16

Salads

London Burrata <i>Fennel, confit of peppers, walnuts</i>	17.5
Isle of Wight Tomato, Avocado & Crispy Falafel <i>House vinaigrette</i>	15 / 25
King Prawn ‘Caesar’ <i>Gem, croutons, aged parmesan</i>	16 / 28

Main Course

Sautéed Gnocchi, Broad Beans, Peas & Basil <i>Lemon and aged Parmesan</i>	22
Roast Dumfriesshire Blackface Haggis <i>Neebs, tatties, liquor</i>	26.5
<i>Add a 25ml noggin Tomintoul 10yrs 7.05 / Glencadam 10yrs 8.2</i>	
Orkney Salmon & Smoked Haddock Fishcake	
<i>Parsley sauce, shaved fennel, radishes</i>	28
Chicken, Ham & Morel Mushroom Pie <i>Buttery mash, claret gravy</i>	26
Buttermilk Chicken ‘Milanese’ <i>Crispy lemon crumb, tomato and red onion salad</i>	26.75
Baked Fillet of Haddock with a Soft Herb Crust	
<i>Crushed peas, tartare sauce, thick-cut chips</i>	26
Fish of the Day <i>Ask your server for details</i>	Market price
Burgers	
<i>Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken</i>	
Classic - <i>Lemon-tarragon mayo, dill pickles</i>	16
Truffle - <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

Hand Selected, Himalayan salt chamber dry aged.

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