



BOISDALE OF CANARY WHARF

For the table

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

Shellfish

Oysters	
Mersea Island, Essex	half dozen 24 / dozen 48
Jersey, Channel Isles	half dozen 26 / dozen 52
Lobster	
Grilled lobster	half 35 / whole 70
Garlic, lemon and parsley butter	
Lobster mayonnaise	half 35 / whole 70
Served cold	
Shellfish Platter	
Lobster, king prawns, rock oysters, Shetland mussels with shallot mignonette, cocktail sauce, mustard aioli	
Shellfish Platter for two	95
Shellfish Platter for four	190

Caviar

Served over ice with pancakes 30g Russian Oscietra	95
---	----

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

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

Cream of Celeriac Soup with Wild Mushrooms Focaccia croutons, parsley oil	12
Duck Liver & Armagnac Pâté Plum chutney, toast, pickles	15
Crispy Cajun King Prawn Tacos Chipotle aioli, tomato salsa, soft tortilla	18
Dunkeld Classic Smoked Salmon	
Multiple award-winning salmon from the Scottish Highlands	19.25 / 27
Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor	16.5
Add a 25ml noggin Tomintoul 10yrs 7.05 / Glencadam 10yrs 8.2	
Orkney Pickled Herrings Rye bread, mustard and dill dressing	14.5
Crispy Fried Squid Cucumber pickle, lime and chilli mayo	16

Salads

London Burrata Roast squash, sage, pumpkin seed pesto	17.5
Marinated Beetroot, Suffolk Gem & Barrel Aged Feta Salad	
Chilli, pickled walnuts, lemon dressing	15 / 25
King Prawn ‘Caesar’ Gem, croutons, aged parmesan	16 / 28

Main Course

Roast Cauliflower, Moroccan Spices & Pomegranate	
Coriander hummus, walnuts, roast peppers	22
Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor	26.5
Add a 25ml noggin Tomintoul 10yrs 7.05 / Glencadam 10yrs 8.2	
Orkney Salmon & Smoked Haddock Fishcake Sautéed spinach, aubergine, caper dressing	28
Chicken, Ham & Morel Mushroom Pie Buttery mash, claret gravy	26
Buttermilk Chicken ‘Milanese’ Crispy lemon crumb, tomato and red onion salad	26.75
Roast Partridge from Scotland’s Tweed Valley Estates	28.75
Sauerkraut, Ayrshire bacon, wild mushroom sauce	
Baked Fillet of Haddock with a Soft Herb Crust	
Crushed peas, tartare sauce, thick-cut chips	26
Fish of the Day Ask your server for details	Market price
Burgers	
Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken	
Classic - Lemon-tarragon mayo, dill pickles	16
Truffle - Triple cheese, roast mushroom, black truffle mayo	22
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.

5oz Minute Fillet	25	8oz Centre-cut Fillet	45
21 day dry aged (medium only)		21 day dry aged	
12oz Prime Ribeye	52	28oz Cote de Boeuf (serves two)	135
35 day dry aged		35 day dry aged	
		20oz Chateaubriand (serves two)	99
		21 day dry aged	

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.