



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>	

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

Celeriac & Chestnut Soup with Pheasant Dumplings	
<i>Black truffle cream</i>	14
Duck Liver & Armagnac Parfait	
<i>Toasted brioche, marmalade relish</i>	15.5
Dunkeld Classic Smoked Salmon	
<i>Multiple award-winning salmon from the Scottish Highlands</i>	19.5 / 28
Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor	16.75
<i>Add a 25ml noggin Tomintoul 10yrs 8.5 / Glencadam 10yrs 9.5</i>	
Orkney Pickled Herrings <i>Rye bread, mustard and dill dressing</i>	14.5
Crispy Squid, Chilli & Tellicherry Pepper	
<i>Cucumber pickle, lemon, sriracha mayonnaise</i>	16.5
London Burrata	
<i>Salt baked beetroot, sorrel, dressed lentils</i>	18
Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf	
<i>Chilli, hazelnuts, cold pressed olive oil</i>	15.5 / 28

Main Course

Buttermilk Chicken ‘Milanese’	
<i>Crispy lemon crumb, tomato and red onion salad</i>	28
Smoked Haddock, Seatrout & Prawn Fishcake	
<i>Creamed leeks, Chablis and chive sauce</i>	28.5
Sautéed Potato Gnocchi, Roast Butternut Squash & Sage	
<i>Chestnut pesto, black kale</i>	26
Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor	26.75
<i>Add a 25ml noggin Tomintoul 10yrs 8.5 / Glencadam 10yrs 9.5</i>	
Slow Cooked Feather-blade of Scottish Beef	36.5
<i>Celeriac and potato gratin, greens, claret sauce</i>	
Roast Fillet of Seabass, Crab & Chilli Risotto	
<i>Brown crab butter, coriander, ginger</i>	42
Lentil & Mushroom ‘Wellington’	
<i>Puff pastry, celeriac puree, Brussels tops</i>	29.5
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.