



A LA CARTE

BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Fried Whitebait 10 <i>Caper mayo</i>	Salt Cod 'Doughnuts' (3) 6.5 <i>Hot and spicy aioli</i>	Wild Venison Bresaola 12 <i>Lemon & olive oil</i>	Olives & Almonds 6.5	Crispy Haggis Bon-Bons (3) 6.5
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— OYSTERS AND CAVIAR —

Jersey Oysters from the Channel Isles <i>Lemon and shallot mignonette</i>	half dozen 26 / dozen 52	Royal Oscietra Caviar <i>Served over ice with pancakes 30g</i>	95
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— FIRST COURSE —

Duck Liver & Armagnac Parfait <i>Apple salad, black truffle, toasted brioche</i>	16.5	Crispy Squid, Chilli & Tellicherry Pepper <i>Pickles, chilli, citrus mayonnaise</i>	16.5
Dunkeld Classic Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highland</i>	19.5 / 28	Warm Salad of Artichokes, Potato Mousseline & Truffle Honey 15.5 / 28 <i>Green bean, hazelnuts</i>	
Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin</i> <i>Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9</i>	16.75	Ceviche of Sea Trout & King Prawns <i>Seaweed cure, blood orange, jalapeño</i>	18.5
		London Burrata <i>English asparagus, capers, cold-pressed olive oil</i>	18

— MAIN COURSE —

Buttermilk Chicken 'Milanese' <i>Crispy lemon crumb, tomato and red onion salad</i>	28	Fillet of Cod with Devonshire Crab & Herb Crust <i>Fricassée of peas and morels, crab bisque</i>	34
Hebridean Seatrout & Smoked Haddock Fish Cake <i>Purple sprouting broccoli, warm green goddess sauce</i>	27.5	Artichoke & Wild Mushroom Pie <i>Roasted cauliflower, wild garlic and kalamata olive salsa</i>	26
Roast Haunch of Wild Scottish Venison <i>Wild garlic mash, wild mushrooms, tarragon sauce</i>	36	Fish of the Day <i>Ask your server for details</i>	Market price

— STEAK —

Scottish Grass-Fed, Dry Aged Beef Hand Selected, Himalayan salt chamber dry aged

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

— BURGERS —

Choose between the very best beef, vegetarian haggis, or crispy breaded buttermilk chicken breast

Classic 18 <i>Lemon-tarragon mayo, dill pickles, red onion, beef tomato</i>	Cheese & Bacon 22 <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i> <i>Add triple cheese melt 3.5 or dry-cured bacon 3.5</i>	Truffle 24 <i>Black truffle mayo, triple cheese, roasted mushroom</i>
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— SCOTTISH PIZZA —

Crisp Neapolitan sour dough base, topped with the very finest ingredients from Scotland

Boisdale Margherita 16 <i>Classic tomato, Scottish mozzarella</i>	Dunkeld Fine Smoked Salmon 19 <i>Salsa verde, red onion, caper, lemon-infused crème fraiche</i>	Wild Venison & Haggis 18.5 <i>Venison ragu, Blackface haggis, Scottish mozzarella, black truffle</i>	Pizza of the day Market price <i>Ask your server for details</i>
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— SIDES —

Vegetables & Salad	
<i>Green leaf salad</i>	6.5
<i>Heritage tomato & red onion salad</i>	7.5
<i>Bashed neeps; swede, carrot & black pepper</i>	6.5
<i>Sautéed wild mushrooms with lovage</i>	15
<i>Sautéed spinach</i>	8
<i>Creamed spinach with black truffle</i>	12
<i>Broccoli with miso butter & toasted seeds</i>	8
<i>Special vegetable of the day</i>	market price

Potatoes	
<i>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 —

<i>Claret gravy</i>	4.75
<i>Boisdale Bloody Mary ketchup</i>	4.75
<i>Wild mushroom cream sauce</i>	15
<i>Black truffle mayo</i>	4.75
<i>Smoked bearnaise sauce</i>	4.75
<i>Green peppercorn sauce</i>	4.75

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 14.5% service charge will be added to your bill.