



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

Terrine of Guinea Fowl, Chicken & Ham Hock <i>Piccalilli of vegetables, toasted soda bread</i>	18	Hass Avocado, Broad Bean & Pea Salad, Lemon & Cold Pressed Olive Oil <i>Soft herbs, grains, toasted seed cracker</i>	15.5 / 28
Dunkeld Classic Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highland</i>	19.5 / 28	Ceviche of Citrus Cured Scottish Halibut fillet <i>Whipped avocado, coriander, chilli and lime dressing</i>	18.5
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	London Burrata <i>Marinated Isle of Wight heritage tomatoes, basil, kalamata olives</i>	18
Crispy Squid, Chilli & Tellicherry Pepper <i>Pickles, chilli, citrus mayonnaise</i>	16.5	Salad of Compressed Watermelon & Barrel Aged Feta <i>Nocellara olives, rocket, Sicilian lemon dressing</i>	15.5

MAIN COURSE

Buttermilk Chicken ‘Milanese’ <i>Crispy lemon crumb, tomato and red onion salad</i>	28	Slow Roast Leg of Lamb <i>Ratatouille, salsa verde, artichoke and tomato sauce</i>	36
Smoked Haddock & Hebridean Cod Fish Cake <i>Wilted rainbow chard, chablis and prawn veloute</i>	27.5	Fish of the Day <i>Ask your server for details</i>	Market price
Aubergine Milanese <i>Crispy lemon crumb, fennel and heritage tomato stew, basil dressing</i>	24	Grilled Lobster <i>Garlic, lemon and parsley butter</i>	Half 35/ whole 70
Cold Poached Seatrout Fillet <i>Marinated cucumber, new potatoes, horseradish and crème fraiche</i>	34	Lobster Mayonnaise	Half 35/ whole 70

STEAK

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

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

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

<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.