



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>	Royal Oscietra Caviar 95 <i>Served over ice with pancakes 30g</i>
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— FIRST COURSE —

Terrine of Suffolk Chicken, Ham Hock & Wild Mushroom 15.5 <i>Spiced piccalilli, dressed leaves</i>	Crispy Squid, Chilli & Tellicherry Pepper 16.5 <i>Pickles, chilli, citrus mayonnaise</i>
Dunkeld Classic Smoked Salmon 19.5 / 28 <i>Multiple award-winning salmon from the Scottish Highland</i>	Warm Salad of Artichokes, Potato Mousseline & Truffle Honey 15.5 / 28 <i>Green bean, hazelnuts</i>
Roast Mini Dumfriesshire Blackface Haggis 16.75 <i>Neeps, tatties, liquor</i> Add a 25ml noggin Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9	Potted Prawns in a Spiced Crab Butter 22 <i>Toast, lemon</i>
	London Burrata with Roasted Butternut Squash 18 <i>Hot honey, rocket and pumpkin seeds</i>

— MAIN COURSE —

Buttermilk Chicken 'Milanese' 28 <i>Crispy lemon crumb, tomato and red onion salad</i>	Scottish Seabass Fillet, Potato Rosti & Asparagus 34 <i>Sapphire green sauce, saffron velouté</i>
Hebridean Seatrout & Smoked Haddock Fish Cake 27.5 <i>Purple sprouting broccoli, warm green goddess sauce</i>	Risotto of Morel Mushroom & Wild Garlic 26 <i>Parmesan crackling, salsa verde</i>
Foulness Salt Marsh Lamb, Wild Garlic & Meyer Lemon 36 <i>Roast rump, crispy pressed shoulder, mashed potatoes</i>	Fish of the Day Market price <i>Ask your server for details</i>

— 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>	Truffle 24 <i>Black truffle mayo, triple cheese, roasted mushroom</i>
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Add triple cheese melt 3.5 or dry-cured bacon 3.5

— 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	Potatoes
<i>Green leaf salad</i> 6.5	<i>Chips</i> 6.95
<i>Heritage tomato & red onion salad</i> 7.5	<i>Boiled Cornish early potatoes, parsley & garden mint</i> 7
<i>Bashed neeps; swede, carrot & black pepper</i> 6.5	<i>Truffle, rosemary & parmesan chips, truffle aioli</i> 10
<i>Sautéed wild mushrooms with lovage</i> 15	<i>Mashed potatoes, Somerset butter, dulse</i> 7
<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	

— 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