



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 —

Carpaccio of Wild Scottish Venison, Gin & Juniper <i>Watercress, black truffle mayo, shaved Pecorino</i>	18	Asparagus, 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	Dill-marinated Seatrout Gravlax with Dressed Cornish Crab <i>Shaved fennel and radish salad, brown crab mayo</i>	18.5
Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i> Add a 25ml noggin <i>Glencadam Reserva Andaluca 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	Pressed Cheltenham Beetroots with Whipped Suffolk Goats' Cheese <i>Blackcurrant, caramelised walnuts, sorrel</i>	15.5

— MAIN COURSE —

Buttermilk Chicken 'Milanese' <i>Crispy lemon crumb, tomato and red onion salad</i>	28	Breast of Suffolk Chicken, Truffle Mousse & Asparagus <i>Potato mousseline, morel mushroom and tarragon cream sauce</i>	34
Hebridean Seatrout & Smoked Haddock Fish Cake <i>Purple sprouting broccoli, warm green goddess sauce</i>	27.5	Fish of the Day <i>Ask your server for details</i>	Market price
Sauté Potato Gnocchi, Roasted Squash & Sage <i>Pumpkin seed pesto, aged Parmesan</i>	24	Grilled Lobster <i>Garlic, lemon and parsley butter</i>	Half 35 / whole 70
Roast Fillet of Seabass, Cornish Mussels & Clams <i>Saffron risotto, braised fennel, sauce Vierge</i>	38	Lobster Mayonnaise	Half 35 / whole 70

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

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

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