



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

Ballantine of Partridge & Guinea Fowl <i>Celeriac remoulade, damsons, hazelnuts</i>	18	Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado <i>Rocket, pine kernels and lemon and heather honey dressing</i>	15.5 / 28
Dunkeld Classic Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highland</i>	19.5 / 28	London Burrata <i>Smoked aubergine puree, roasted peppers, salsa verde</i>	18
Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i>	16.75	Warm Celeriac & Truffle Parfait <i>Wild mushroom velouté, celeriac crisps, summer truffle</i>	15.5
Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, pink peppercorn and grapefruit mayo</i>	16.5	Scottish Vegetarian Haggis, Neeps & Tatties <i>A savoury blend of oats, vegetables, pulses and warming spices</i>	15.5
Potted Prawns in a Spiced Crab Butter <i>Toasted soda bread, lemon</i>	18.5	<i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i>	

MAIN COURSE

Buttermilk & Herb Chicken ‘Milanese’ <i>Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan</i>	28	Roast Haunch of Wild Highland Venison, Sautéed Girolles & Claret Gravy <i>Venison shoulder croquette, baby onions, confit garlic</i>	36
Smoked Haddock & Seatrout Fish Cake <i>Samphire, curried Cornish mussel velouté</i>	27.5	Fish of the Day <i>Ask your server for details</i>	Market price
Tempura of Stuffed Courgette Flowers, Wiltshire Goats’ Cheese and Lemon <i>Risotto of peas, broad beans and courgettes</i>	24	Grilled Lobster <i>Garlic, lemon and parsley butter</i>	Half 35/ whole 70
Roast Fillet of Scottish Salmon <i>Potato rosti, shellfish and tarragon sauce, wilted greens</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>	Truffle 24 <i>Black truffle mayo, triple cheese, roasted mushroom</i>
	<i>Add triple cheese melt 3.5 or dry-cured bacon 3.5</i>	

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 fraîche</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.