# BOISDALE OF CANARY WHARF

## FOR THE TABLE

**Boisdale Soda Bread**
*Somerset butter, seaweed tapenade 6.95*

**Fried Whitebait**
*Caper mayo 10*

**Salt Cod 'Doughnuts'** *(3)*
*Hot and spicy aioli 7*

**Bresaola, British Air-dried Beef**
*Lemon and olive oil 12*

**Olives & Almonds** *6.5*

**Crispy Haggis Bon-Bons** *(3) 6.5*

## COCKTAILS

**Rusty Nail®**
*The original classic Drambuie cocktail*
*13.5*

**Shaken Espresso**
*An iced twist on an Irish Coffee*
*13*

**Skye Spritz**
*Drambuie, lemon juice, honey syrup & soda*
*12.5*

## OYSTERS AND CAVIAR

**Jersey Oysters from the Channel Isles** *Lemon and shallot mignonette*
*half dozen 28 / dozen 56*

**Royal Oscietra Caviar** *Served over ice with pancakes 30g*
*95*

## FIRST COURSE

**Pressed Terrine of Wild Scottish Game**
*Celeriac remoulade, Cumberland sauce, sourdough toast 18*

**Dunkeld Classic Smoked Salmon**
*Multiple award-winning salmon from the Scottish Highland 19.5 / 28*

**Roast Mini Dumfriesshire Blackface Haggis**
*Neeps, tatties, liquor 16.75*
*Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9*

**Scottish Vegetarian Haggis, Neeps & Tatties**
*A savoury blend of oats, vegetables, pulses and warming spices 15.5*
*Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9*

**Crispy Squid, Chilli & Tellicherry Pepper**
*Cucumber pickle, lemon, sriracha mayonnaise 16.75*

**Cullen Skink**
*Leek and potato soup, Arbroath Smokie, quails' eggs and chives 16*

**Cider-Baked Beetroots, Wiltshire Goat's Cheese & Winter Leaf**
*Pumpkin seed cracker, honey, chilli 15.5 / 28.5*

**London Burrata**
*Soft herb pesto, red peppers, cold pressed olive oil 18.5*

*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.*

## MAIN COURSE

**Buttermilk & Herb Chicken 'Milanese'** *Crispy lemon crumb, anchovy and parsley butter, rocket and parmesan 28.5*

**Smoked Haddock, Seatrout & Prawn Fishcake** *Wilted spinach, champagne sauce, trout caviar 28.5*

**Wild Mushroom & Jerusalem Artichoke Risotto** *Lovage and chestnut pesto, artichoke crisps 28*

**Baked Fillet of Halibut, Crab, Soft Herb & Parmesan Crust** *Braised swiss chard, butter beans, smoky tomato salsa 42.5*

**Celeriac, Lentil & Mushroom 'Lasagne'** *Parsnip velouté, black garlic puree and crispy shallots 26.5*

**Slow Cooked Feather-blade of Scottish Beef 'Bourguignon'** *Potato mousseline, brussels tops, horseradish 36.5*

**Roast Dumfriesshire Blackface Haggis** *Neeps, tatties, liquor 27.5*
*Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9*

**Scottish Vegetarian Haggis, Neeps & Tatties** *A savoury blend of oats, vegetables, pulses and warming spices 24.5*
*Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9*

**Fish of the Day** *Ask your server for details Market price*

**Grilled Lobster** *Garlic, lemon and parsley butter Half 35/ whole 70*

**Lobster Mayonnaise** *Half 35/ whole 70*

## STEAK

**Scottish Grass-Fed, Dry Aged Beef, Hand Selected for Boisdale**

**5oz Minute Fillet** *21 day dry aged (medium only) 25*

**8oz Centre-cut Fillet** *21 day dry aged 45*

**12oz Prime Ribeye** *35 day dry aged 52*

**28oz Cote de Boeuf** *(serves two) 35 day dry aged 135*

**Chateaubriand** *(serves two) 21 day dry aged 99*

## BURGERS

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

**Classic** *Lemon-tarragon mayo, dill pickles, red onion, beef tomato 185*

**Cheese & Bacon** *Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo 22.5*

**Truffle** *Black truffle mayo, triple cheese, roasted mushroom 25*

*Add triple cheese melt* 3.5 *or dry-cured bacon* 3.5

## SIDES & SAUCES

### Vegetables & Salad

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|---|---|
| *Green leaf salad* | 6.5 |
| *Heritage tomato & red onion salad* | 7.5 |
| *Bashed neeps; swede, carrot & black pepper* | 6.5 |
| *Sautéed wild mushrooms with lovage* | 15 |
| *Sautéed spinach* | 8 |
| *Creamed spinach with black truffle* | 12 |
| *Broccoli with miso butter & toasted seeds* | 8 |
| *Special vegetable of the day* | market price |
| *Brussels sprouts with chestnuts, sage & crispy bacon* | 7.25 |

### Potatoes

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|---|---|
| *Chips* | 6.95 |
| *Boiled new potatoes, parsley & garden mint* | 7 |
| *Truffle, rosemary & parmesan chips, truffle aioli* | 10 |
| *Mashed potatoes, Somerset butter, dulse* | 7 |

### Sauces

| | |
|---|---|
| *Claret gravy* | 4.95 |
| *Boisdale Bloody Mary ketchup* | 4.95 |
| *Wild mushroom cream sauce* | 15 |
| *Black truffle mayo* | 4.95 |
| *Smoked bearnaise sauce* | 4.95 |
| *Green peppercorn sauce* | 4.95 |