



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 6.5
- Wild Venison Bresaola**
Lemon and olive oil 12
- Olives & Almonds** 6.5
- Crispy Haggis Bon-Bons (3)** 6.5

— OYSTERS AND CAVIAR —

- Jersey Oysters from the Channel Isles**
Lemon and shallot mignonette
half dozen 26 / *dozen* 52
- Royal Oscietra Caviar**
Served over ice with pancakes 30g
95

— FIRST COURSE —

- Ballantine of Partridge & Guinea Fowl**
Celeriac remoulade, damsons, hazelnuts 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 Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9
- Crispy Squid, Chilli & Tellicherry Pepper**
Pickles, chilli, citrus mayonnaise 16.5
- Hass Avocado, Broad Bean & Pea Salad**
Lemon and cold pressed olive oil, soft herbs, grains, toasted seed cracker 15.5 / 28
- Potted Prawns in a Spiced Crab Butter**
Toasted soda bread, lemon 18.5
- London Burrata**
Marinated Isle of Wight heritage tomatoes, basil, kalamata olives 18
- Warm Celeriac & Truffle Parfait**
Wild mushroom velouté, celeriac crisps, summer truffle 15.5

— MAIN COURSE —

Buttermilk Chicken ‘Milanese’ *Crispy lemon crumb, tomato and red onion salad* 28

Smoked Haddock & Hebridean Cod Fish Cake *Wilted rainbow chard, chablis and prawn veloute* 27.5

Tempura of Stuffed Courgette Flowers, Wiltshire Goats’ Cheese and Lemon
Risotto of peas, broad beans and courgettes 24

Roast Fillet of Scottish Salmon *Potato rosti, shellfish and tarragon sauce, wilted greens* 34

Roast Haunch of Wild Highland Venison, Sauteed Girolles & Claret Gravy
Venison shoulder croquette, baby onions, confit garlic 36

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, Himalayan salt chamber dry aged

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* 18

Cheese & Bacon *Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo* 22

Truffle *Black truffle mayo, triple cheese, roasted mushroom* 24

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 *Classic tomato, Scottish mozzarella* 16

Dunkeld Fine Smoked Salmon *Salsa verde, red onion, caper, lemon-infused crème fraiche* 19

Wild Venison & Haggis *Venison ragu, Blackface haggis, Scottish mozzarella, black truffle* 18.5

Pizza of the day *Ask your server for details* Market price

— SIDES & SAUCES —

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