



GARDEN TERRACE

RUM
Flor de Caña

Rooster Rojo
TEQUILA

BOISDALE OF CANARY WHARF
HINE BAR & GARDEN TERRACE

AUTUMN LUNCH MENU

One Course £15 | Two Courses £19.00

Two Courses plus 37.5cl carafe of wine £29.75

FIRST COURSE

Crispy Salt & Pepper Squid
Chilli mayo, lime

Duck Liver Parfait
Toast, chutney, pickles

Cream of Celeriac Soup
with Wild Mushrooms
Parsley Oil

Seared Suffolk Gem Lettuce
Stilton Ranch dressing, croutons

MAIN COURSE

Crispy Cajun King Prawn Tacos
Chipotle aioli, tomato salsa, soft tortilla

Gnocchi with Wild Scottish
Venison Ragú
Shaved aged parmesan

Buttermilk Chicken 'Milanese'
*Crispy lemon crumb, tomato
& red onion salad*

Roast Cauliflower, Moroccan
Spices & Pomegranate
*Coriander humous, walnuts,
roast peppers*

TAPAS

Salt Cod 'Doughnuts' £6.5
Hot and spicy aioli

Crispy Cajun King Prawn Taco £9

Empanada (each) £4
Spicy black bean and corn

Prawn Ceviche £12
Tigers milk and coriander

Croquetas (2) £5.5
Ham knuckle, triple cheese

Crispy Fried Whitebait £10
Coper mayo



SPECIALS

Oysters

Mersea Island, Essex

half dozen \ dozen £24 \ £48

Jersey, Channel Isles

half dozen \ dozen £26 \ £52

Dunkeld Classic Smoked Salmon £19.75 /27

Multiple award-winning salmon from the Scottish Highlands

London Burrata

£17.5

Roast squash, sage, pumpkin seed pesto

Roast Mini Dumfriesshire £16.5

Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin | Tomintoul 10yrs £7.05

Glencadam 10yrs £8.2

Orkney Pickled Herrings

£14.5

Rye bread, mustard and dill dressing

SIDES

VEGETABLES & SALAD

Sautéed spinach	£8
Creamed spinach with black truffle	£12
Broccoli with shallots and anchovy butter	£8
Sautéed garlic mushrooms, parsley and breadcrumbs	£7.5
Heritage tomato and red onion salad	£7.5
Green leaf salad	£6.5

POTATOES

Thick-cut chips	£6.95
Truffle, rosemary and parmesan chips, truffle aioli	£10
Boiled Cornish early potatoes, parsley and garden mint	£7
Mashed potatoes, Somerset butter, dulse	£7

SAUCES

Claret gravy Boisdale Bloody Mary ketchup Black truffle mayo	£4.75
Smoked bearnaise sauce Green peppercorn sauce	

SCOTTISH GRASS-FED, DRY AGED BEEF

Hand Selected, Himalayan salt chamber dry aged.

Steak, Fries, House Salad & Sauce

200g Scottish Flat-Iron steak, served with either Boisdale smoked Bearnaise or Green peppercorn sauce (served pink or well done)

£15

Surf & Turf

All the above + Char-grilled King Prawns in garlic butter for a £6 supplement

50% OFF ALL STEAKS

5oz Minute Fillet 21 day dry aged (medium only)	£25 £12.5
12oz Prime Ribeye 35 day dry aged	£52 £26
8oz Centre-cut Fillet 21 day dry aged	£45 £22.5
28oz Cote de Boeuf (serves two) 35 day dry aged	£135 £67.5
20oz Chateaubriand (serves two) 21 day dry aged	£99 £49.5

Subject to availability

SUMPTUOUS BURGERS

Choose from the very best beef,
vegetarian haggis or char-grilled
marinated chicken breast

Classic £16
*Lemon-tarragon mayo, dill pickles,
red onion, beef tomato*

Truffle £22
*Black truffle mayo, triple cheese,
roasted mushroom*

Blue Monday £21
*Melted blue cheese with caramelised
red onions*

*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
*Scottish mozzarella, tomato
& herb sauce*

Wild Chanterelle £18.5
*Mushrooms & Blue Cheese
Salsa verde, Scottish mozzarella,
Strathdon Blue*

Wild Venison & Haggis £18
*Venison ragu, Blackface haggis,
Scottish mozzarella, black truffle*

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