

# BOISDALE OF CANARY WHARF

## BRITISH TAPAS

### SMALL SHARING PLATES

- Spiced scotch quail egg *each* 1.95  
 Marinated olives (v) 2.95  
 Dunkeld smoked salmon on toast 6.5  
 Vietnamese vegetable spring rolls (v) 6  
*wasabi mayonnaise*  
 Smoked artisan sausages, honey & mustard 5.5  
 Red pepper & walnut dip, flatbread (v) 6  
 Devonshire crab on toast, brown crab butter 7.5  
 Roasted corn nuts (v) 2.95  
 Welsh rarebit (v) 5  
 Hummus & radishes (v) 6  
 Goujons of plaice, tartare sauce 7  
 Sweet potato & paprika chips (v) 5

## CAVIAR

30g of Russian Oscietra 69.5  
*served over-ice with sour cream & melba toast*

## SHELLFISH

- Colchester rock oysters, Essex  
*three* 7.5  
 Jersey rock oysters, Channel Islands  
*three* 9  
 Atlantic prawns, mayonnaise  
*½ pint* 8.5  
 Whole lobster  
*Char-grilled with garlic, parsley & chilli butter  
 or chilled with lemon mayonnaise*  
 34.5  
 Plateau de fruits de mer for two  
*oysters, lobster, dressed crab, Shetland mussels,  
 prawns, pickled cockles*  
 37.5 *per person*

## FIRST COURSES

- Cream of Jerusalem artichoke soup  
 with Scottish chanterelles (v) 8  
*watercress Chantilly, sunflower seeds*  
 Spiced potted Shrimp & Devonshire crab 12.5  
*toasted sourdough from the St John bakery*  
 Crispy Szechuan pepper & chilli squid 9.75  
*lime & chilli mayonnaise*  
 Mini roast Dumfriesshire Blackface haggis 8.5  
*mashed potatoes & bashed neeps  
 25ml noggin of Glenfiddich 15yr; 6 supplement*  
 Tuscan burrata, beetroot &  
 pickled walnut salad 9/15  
*chilli, mint, coriander*  
 Seared hand-dived Scottish king scallop 15  
*crispy slow-cooked pork belly,  
 roasted cauliflower & purée, green herb sauce*

## SMOKED SCOTTISH SALMON

Dunkeld Scottish oak smoked salmon  
*multiple award-winning salmon  
 from the Scottish Highlands*  
 14.5 / 22

Boisdale's Bowmore whisky-cured  
 smoked salmon  
*Cold smoked & infused with 16yr single malt  
 from the Isle of Islay*  
 16 / 23.5

Roast Highland smoked salmon  
 & three grain salad  
*avocado, Suffolk gem, lemon &  
 cold-pressed Cotswold rapeseed*  
 10 / 17.5

## GREAT HAMBURGERS

- All served in a soft sourdough bun from St. John bakery*  
 Classic 9.25  
*Char-grilled 6oz Aberdeenshire rib-steak burger, tarragon  
 mayonnaise, dill pickles, red onion, beef tomatoes*  
 Aubergine 'Parmigiana' (v) 11.5  
*Grilled halloumi, crushed avocado, hummus, jalapeño, chutney*  
 Fish Finger Sandwich 12  
*Crispy breaded plaice fillets, tartare sauce, lettuce*  
 Louisianan Bourbon House 13.75  
*Char-grilled 6oz hamburger, pimento cheese, maple-cured  
 bacon, bourbon BBQ sauce, pickled peppers*  
 Venison & Blue Cheese 17.5  
*Wild red deer, red onion jam, melted Blue Monday*  
 Truffle 18.75  
*Char-grilled 6oz Aberdeenshire rib-steak burger,  
 black truffle mayonnaise, Gruyère de Comté cheese,  
 roast field mushrooms*  
 Add:  
 Melted Gruyere de Comte cheese 1.5  
 Maple glazed Ayrshire bacon 1.5

## MAIN COURSES

- Lasagne of salt baked celeriac & wild mushrooms (v)  
*toasted hazelnuts, Parmesan & thyme veloute*  
 18  
 Roasted free-range Yorkshire chicken breast  
*potato rosti, Ayrshire bacon, elderberries*  
 19  
 Linguine of Devonshire crab  
*parsley, shallot & chilli, shellfish bisque*  
 22  
 Mini roast Dumfriesshire Blackface haggis  
*mashed potatoes & bashed neeps  
 25ml noggin of Glenrothes Select Reserve; 7.10 supplement*  
 16.5  
 Game pie  
*wild venison, pheasant, partridge, rabbit  
 ceps, bacon, Boisdale claret*  
 21  
 Roast Orkney salmon, Cornish mussels  
 & samphire  
*orange, saffron, chard potatoes*  
 23  
 Game, fish & foraged mushrooms of the day  
*market price*

## THE FINEST SCOTTISH BEEF

- 5oz Aberdeenshire minute fillet steak  
*served char-grilled with any sauce or with sautéed heritage  
 tomatoes, basil & cold-pressed olive oil  
 (pink or well done only)*  
 21.50  
 7oz Buccleuch estate centre-cut fillet  
*royal warrant, dry-aged 23 days*  
 29.5  
 12oz Aberdeenshire prime rib-eye  
*superb flavour, great marbling, dry-aged 28 days*  
 32  
 20oz Buccleuch chateaubriand  
*Royal warrant, cut from the thick end of the tenderloin  
 For 2 to share*  
 75

## SIDES

- Thrice cooked hand-cut chips 4  
 Bashed neeps, swede, carrot & black pepper 3.75  
 Roasted field mushrooms, chilli, garlic & shallots 4.75  
 Wilted spinach 5.75  
 Sweet potato chips with smoked paprika 5  
 Heritage Isle of Wight tomatoes, red onion &  
 avocado, extra virgin olive oil, aged balsamic 6.5  
 Buttery mashed potatoes 4  
 Vegetables of the day *market price*

## SAUCES

- Boisdale Bloody Mary ketchup 2  
 Smoked tarragon béarnaise 3  
 Green peppercorn & claret 3  
 Wild herb salsa 3.5  
 Seared foie gras & black truffle sauce 12.5  
 Add freshly grated summer Italian black truffles 2g for 8

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Head Chef Andrew Donovan

*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. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Please ask your waiter about allergens within the dishes.*

# WINES & CHAMPAGNES

## WHITE WINE

		125ml	175ml	Bottle
133	Paniza, Viura Blanco 2017, Carinena, Spain	5.00	6.50	23.00
134	Viñas Del Vero, Chardonnay/Macabeo 2016, Somontano, Spain	6.00	7.80	27.50
102	Pinot Grigio Altana di Vico 2016, Terre Siciliane IGT, Italy	6.40	8.40	29.50
120	Cotes du Roussillon Blanc 2016, Michel Chapoutier, France	7.30	9.50	33.50
109	Boisdale Sauvignon Blanc 2014, Château de Sours, AC Bordeaux, France	8.20	10.60	37.50
146	Gavi di Gavi Bric Sassi 2017, Roberto Sarotto, Piedmont, Italy	8.70	11.30	40.00
147	Mount Brown, Sauvignon Blanc 2016, Waipara, New Zealand	9.80	12.80	45.00
104	Arcan Albarino 2016, Rias Baixas, Galicia, Spain	10.10	13.20	46.50
117	Cambria Estate Tepusquet Vineyard Viognier 2016, Santa Barbara, California, USA	11.30	14.70	52.00
148	Kendall-Jackson Vintners Reserve Chardonnay 2016, California, USA	12.30	16.00	56.50

## RED WINE

		125ML	175ML	BOTTLE
211	Paniza, Garnacha - Tempranillo 2016, Carinena, Spain	5.00	6.50	23.00
321	Viñas Del Vero, Cab.Sauv. / Merlot 2016, Somontano, Spain	6.00	7.80	27.50
243	Armigero Sangiovese di Romagna 2014, DOC Reserva Emilia Romagna, Regional, Italy	6.40	8.40	29.50
229	Cote de Roussillon 2016, Michel Chapoutier, France	7.30	9.50	33.50
312	Vina Amate Rioja Crianza 2014, Rioja, Spain	7.60	9.90	35.00
203	Château des Antonins 2015, Bordeaux Supérieur, France	8.20	10.60	37.50
242	La Flor Malbec 2017, Pulenta Estate, Mendoza, Argentina	9.00	11.80	41.50
255	Le Bourgogne Pinot Noir 2015, France	12.00	15.60	55.00
283	Beronia Vinas Viegas 2012, La Rioja Alta, Spain	12.00	15.60	55.00
204	Edmeades Zinfandel 2014, Mendocino County, California, USA	14.10	18.40	65.00
336	Kendall-Jackson Vintners Reserve Cabernet Sauvignon 2011, California, USA	14.10	18.40	65.00
266	Boekenhoutskloof, The Chocolate Block 2016, Stellenbosch, South Africa	15.10	19.70	69.50
222	La Crema Pinot Noir 2015, Monterey, California, USA	15.40	20.10	71.00
368	Terrazas Las Compuertas Malbec 2012/13, Mendoza, Argentina	17.30	22.50	79.50

## ROSÉ WINE

		125ML	175ML	BOTTLE
182	Domaine d'Antugnac Rosé 2017, Vin de Pays d'Oc, France	6.40	8.40	29.50
183	Chevalier Alexis Lichine Cinsault Rosé 2017, Languedoc-Roussillon, France	7.50	9.80	34.50
181	Minuty 'M', Côtes du Provence Rosé 2016, Château Minuty, Provence, France	8.60	11.20	39.50
186	L'Exuberance de Clos Cantenac Rosé 2015, Bordeaux, France	9.80	12.80	45.00
188	Miraval Rosé 2017, Provence, France			60.00

## SPARKLING WINE & CHAMPAGNE

			125ML	BOTTLE
371	Santi Nello Extra Dry, Botter DOC Prosecco, Italy		7.10	32.50
419	Deutz Brut Classic NV, Reims, France			55.00
382	Jenkyn Place Brut 2013 English Sparkling Wine, Hampshire, England	SPECIAL OFFER	11.95	59.50
396	Veuve Clicquot Yellow Label Brut NV, Reims, France	SPECIAL OFFER	12.50	59.50
373	Boisdale 1er Cru - Blanc de Noirs NV. Reims, France		12.50	59.50
390	Bollinger Special Cuvée NV			69.50
378	Boisdale Vintage Cuvée Speciale 2004, Reims, France			69.50
379	Boisdale Vintage Cuveé Spécialé Rosé 2008			69.50
406	Veuve Clicquot Rosé NV, Reims, France			75.00
421	Deutz Rosé NV, Aÿ, France			75.00
409	Ruinart Rosé NV, Reims, France	SPECIAL OFFER	17.35	85.00
383	Dom Perignon 2009, Épernay, France	SPECIAL OFFER	24.90	125.00

Please ask your waiter for the cocktail menu. Vintages subject to change.