



BOISDALE OF CANARY WHARF

DINNER

FIRST COURSES

Spiced lentil, tomato & coriander soup (v)
crème fraîche, cold pressed olive oil

Crispy Szechuan pepper & chilli squid
brown crab mayonnaise

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
25ml noggin of the Glenrothes 12yr single malt
6 supplement

Carpaccio of wild Scottish venison
pickled cranberries, watercress & shaved Parmesan

OYSTERS

½ dozen Mersea rocks *over-ice with shallot vinegar*
(5 supplement)

SALADS

Beetroot, soft boiled hen's egg & torn herb salad
lentils, cider vinaigrette black walnuts (v)

Boisdale's Caesar salad
romaine lettuce, Parmesan & anchovy salsa verde, focaccia croutons

OUTSTANDING SCOTTISH SMOKED SALMON

Dunkeld classic oak smoked salmon
multiple award winning salmon from the Scottish Highlands
(5 supplement)
25ml noggin The Macallan Fine Oak 8.60 supplement

John Ross kiln cured smoked salmon
Founded Aberdeenshire 1869,
supplier to Her Majesty The Queen
25ml noggin Glenmorangie Quinta Ruban
12yr 6.80 supplements

Boisdale's Bowmore whisky-cured smoked salmon
Infused with 16yr single malt from the Isle of Islay
(7.5 supplement)
25ml noggin Bowmore 12yr 6.95 supplement

All served with horseradish cream, capers & lemon

MAIN COURSES

Roasted fillet of Cornish cod
haricot blanc, chorizo, cockles & soft herbs

Tortellini of iron bark pumpkin & sage
pumpkin seed pesto, spinach, crispy sage leaves (v)

Chargrilled marinated chicken breast with avocado
Romaine lettuce, Parmesan & anchovy salsa verde, focaccia croutons

Soft potato dumplings, wild mushrooms
& Brussel tops
lemon thyme dressing, chestnut brittle (V)

Whole lobster
chargrilled with garlic, parsley & chilli butter, winter leaf salad
(20 supplement)

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
25ml noggin of the Glenrothes 12yr single malt
(6 supplement)

SIDES

Truffle, rosemary & parmesan chips
6

Wilted spinach
5.75

Roasted mushrooms, chilli, garlic & shallots
4.75

mixed salad
5

DISH OF THE DAY

Monday 5oz minute steak, thrice cooked chips, Béarnaise sauce
Tuesday Chargrilled calves' liver, creamed greens, crispy sage
Wednesday Braised oxtail, root vegetables & mashed potatoes
Thursday Hot smoked sausage with mashed potatoes, red wine sauce & crispy shallots
Friday Confit Barbary duck leg, potato gratin, spinach, red wine & bone marrow sauce
Saturday Roast sirloin of pork, cider braised onions, smoked bacon, champ mash potato
Sunday Finest roast rib of Scottish beef, Yorkshire pudding, goose fat roast potatoes

THE FINEST SCOTTISH BEEF

"Our master butcher, Matty O'Brien, goes to extraordinary lengths to guarantee the provenance of the very finest, fully traceable Scottish grass-fed beef. Buccleuch Scotch Beef, selected by Royal Warrant holding butchers Campbell Brothers, supply us here at Boisdale and the Royal Household with probably the best dry aged beef in the world!"

Boisdale Classic rib-steak hamburger
tarragon mayonnaise, dill pickles, red onion, beef tomatoes

12oz dry aged Highland grazed prime rib-eye (medium-rare)
Superb flavour, great marbling
(10 supplement)

Black Truffle rib-steak hamburger
watercress, melted Swiss cheese, roast mushrooms

10oz Buccleuch fillet steak on the bone
probably the best steak in the world!
(15 supplement)

All served with thrice cooked hand cut chips

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.