

BOISDALE OF CANARY WHARF

OYSTER HAPPY HOURS
5PM TO 7PM
ALL ROCK OYSTERS £1 EACH!

SHELLFISH

Jersey Rock oysters, Channel Isles *three* 9
add grilled smoked spicy sausage 3
Whitstable Native, Kent *three* 12
Whole lobster
chargrilled with garlic, parsley & chilli butter
or chilled with lemon mayonnaise 48
Plateau de fruits de mer for two
lobster, clams, mussels, prawns, cockles 37.50 per person

CAVIAR

30g of Russian Oscietra 95
served over ice with sour cream & melba toast

FIRST COURSES

Spiced lentil, tomato & coriander soup (v)
crème fraîche, cold pressed olive oil 8
Crispy Szechuan pepper & chilli squid
brown crab mayonnaise 9.75
Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps 8.75
25ml noggin of the Glenrothes 12yr single malt 6 supplement
Carpaccio of wild Scottish venison
pickled cranberries, watercress & shaved Parmesan 10.50

Boisdale's Caesar salad
romaine lettuce, Parmesan & anchovy salsa verde, focaccia croutons 8.5
Beetroot, soft boiled hen's egg & torn herb salad
lentils, cider vinaigrette, black walnuts 8.75/14.75
Boisdale shellfish & avocado cocktail
prawns, lobster, clams, brown crab mayonnaise 14.95

OUTSTANDING SCOTTISH SMOKED SALMON

Dunkeld classic oak smoked salmon
multiple award winning salmon from the Scottish Highlands 17.50 / 25
25ml noggin The Macallan Fine Oak 8.60 supplement

John Ross kiln cured smoked salmon
founded Aberdeenshire in 1869, supplier to Her Majesty the Queen 14.50 / 22
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 19.5 / 27
25ml noggin Bowmore 12yr 6.95 supplement

'Menage A Trois' combination of all three fine smoked salmon 18.75

MAIN COURSES

Great British sausages with bone-marrow mash
Kentish ale liquor, crispy shallots 16.50
Tortellini of iron bark pumpkin & sage
pumpkin seed pesto, spinach, crispy sage leaves (v) 18
Roasted fillet of Cornish cod
haricot blanc, chorizo, cockles & soft herbs 25
Soft potato dumplings, wild mushrooms & brussels tops (V)
lemon thyme dressing, chestnut brittle 18
Tagliatelle with fresh black winter Périgord truffles
4 grams, shaved at your table 22.50
Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps 16.75
25ml noggin of the Glenrothes 12yr single malt 6 supplement

Orkney salmon & Devonshire crab fishcake
buttered sea lettuce, Chablis & dill sauce 21
Chargrilled marinated chicken breast with avocado
Romaine lettuce, Parmesan & anchovy salsa verde, focaccia croutons 17.5
Slow braised venison and wild mushroom pie
goose fat roast potatoes, red wine sauce 26

Fish of the day
ask your server for details

SAUCES

Good gravy 3
Boisdale Bloody Mary ketchup 2
Smoked tarragon béarnaise 3
Green peppercorn & claret 3
Seared foie gras & black truffle sauce 12.50

SIDES

Goose fat roast potatoes 5.50
Truffle, rosemary & parmesan chips 6
Wilted spinach 5.75
Roasted mushrooms, chilli, garlic & shallots 4.75
Thrice cooked hand-cut chips 4
Bashed neeps, swede, carrot & black pepper 3.75
Sweet potato chips with smoked paprika 5
Buttery mashed potatoes 4
2g freshly shaved black Italian truffles 9.5
Vegetables of the day market price

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 Boisdale and the Royal Household with probably the best dry aged beef in the world"

STEAK

5oz Aberdeenshire minute fillet steak
served simply chargrilled (pink or well done only) 19.50
7oz Buccleuch centre-cut fillet
Royal Warrant of Appointment, succulent dry-aged 23 days 34.50
12oz Highland grazed prime rib-eye
superb flavour, great marbling, dry-aged 28 days 35

10oz Buccleuch fillet on-the-bone
probably the best steak in the world! 45
20oz Buccleuch chateaubriand
Royal Warrant of Appointment, cut from the thick end of the tenderloin 75 for two
28oz Buccleuch, 40 day matured côte de boeuf
Sensational inference flavour 90 for two

GREAT HAMBURGERS

All served in a soft sourdough bun from St. John Bakery

Choose between the very best certified Aberdeenshire grass-fed beef, free range Yorkshire Herb Fed Poultry chicken or Beyond Meat pea protein no cholesterol & low fat

Classic
tarragon mayonnaise, dill pickles, red onion, beef tomatoes

Avocado & Kimchi
chickpea aioli, red chilli mayonnaise, pickles

Louisianan Bourbon House
pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers

Truffle
black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms

Fish Finger Sandwich
crispy breaded plaice fillets, tartare sauce, lettuce 14.75

FINE SCOTTISH BEEF	PLANT "BEYOND MEAT"	GRILLED MARINATED CHICKEN
10.75	14.75	12.75
15.50	19.50	17.50
14.75	18.75 <i>without bacon</i>	16.75
19.50	23.50	21.50

Add melted Gruyère de Comté cheese 2
Maple glazed Ayrshire bacon 2

DISH OF THE DAY

Monday	5oz minute steak, thrice cooked chips, Béarnaise sauce	18
Tuesday	Chargrilled calves' liver, creamed greens, crispy sage	22
Wednesday	Braised oxtail, root vegetables & mashed potatoes	25
Thursday	Hot smoked sausage with mashed potatoes, red wine sauce & crispy shallots	16.50
Friday	Confit Barbary duck leg, potato gratin, spinach, red wine & bone marrow sauce	25
Saturday	Roast sirloin of pork, cider braised onions, smoked bacon, champ mash potato	24.5
Sunday	Finest roast rib of Scottish beef, Yorkshire pudding, goose fat roast potatoes	28

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.

