

BOISDALE OF CANARY WHARF

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

DAILY FRESH OYSTERS

The finest oysters from around the British isles

Jersey Rock oysters, Channel Isles *three* 9
Whitstable Native, Kent *three* 12
Carlingford Rocks, Ireland *three* 9

CAVIAR

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

FIRST COURSES

Lincolnshire onion soup
wild garlic pesto, croutons, olive oil
8
Crispy Szechuan pepper & chilli squid
lime mayonnaise
9.75
Sweet pickled herrings
marinated beetroot, horseradish & sour cream
8.5

Salad of the day
Ask for details & price
Mini roast Dumfriesshire
Blackface haggis
mashed potatoes & bashed neeps
8.75
25ml noggin of the Glenrothes 12yr single malt
6 supplement

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

Tagliatelle with fresh black Périgord truffle
4g, shaved at your table
22.50
or

Sautéed wild mushrooms & wild garlic
aged parmesan, white wine, tender stem broccoli
18.50

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps 16.75
25ml noggin of the Glenrothes 12yr single malt
6 supplement

Smoked haddock & leek
"Cullen skink" fishcake
samphire & saffron butter sauce
18

Chicken escalope 'Milanese'
anchovy & caper butter, rocket, lemon
16.5

Game of the day
ask your server for details

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

Minted Jersey Royals 7
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
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

	FINE SCOTTISH BEEF	PLANT "BEYOND MEAT"	GRILLED MARINATED CHICKEN
Classic <i>tarragon mayonnaise, dill pickles, red onion, beef tomatoes</i>	10.75	14.75	12.75
Avocado & Kimchi <i>chickpea aioli, red chilli mayonnaise, pickles</i>	15.50	19.50	17.50
Louisianan Bourbon House <i>pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers</i>	14.75	18.75 <i>without bacon</i>	16.75
Truffle <i>black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms</i>	19.50	23.50	21.50

Add melted Gruyère de Comté cheese 2

Maple glazed Ayrshire bacon 2

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

CHAMPAGNE & SPARKLING WINE

		125ml	Bottle
373	Boisdale 1er Cru - Blanc de Noirs NV Reims, France	13.00	65.00
396	Veuve Clicquot Brut NV Reims, France	13.90	69.50
378	Boisdale Vintage Cuvée Speciale 2004 Reims, France		79.50
383	Dom Perignon 2008/9, Épernay, France	SPECIAL OFFER*	169.50
386	Hambledon Classic Cuvée NV Hampshire, England	11.90	59.50
393	J Vineyards Cuvée 20 Brut Russian River, California, USA		66.00
371	Santi Nello Prosecco, Extra Dry Botter, Veneto, Italy	8.50	39.50
379	Boisdale Vintage Cuvée Speciale Rosé 2006/08 Reims, France	15.90	79.50
406	Veuve Clicquot Rosé NV Reims, Champagne, France		99.00
394	J Vineyards Rosé NV		72.00

WHITE WINE

		Taster 50ml	175ml	Bottle
116	Carmen Fume Blanc Reserva 2017 Leyda Valley, Chile	3.40	10.90	38.50
150	Pinot Grigio "120" 2017 Central Valley-Curico, Chile	2.60	8.40	29.50
130	Chenin Blanc 2018 Robertson, South Africa	2.80	9.10	32.00
133	Sueño Noche, Viura/Chardonnay 2018 Cariñena, Spain	2.30	7.20	25.50
146	Gavi di Gavi Bric Sassi 2018 Sarotto, Piedmont, Italy	4.20	13.60	48.00
138	Picpoul de Pinet 2018 Jourdan, Languedoc, France	3.50	11.20	39.50
111	Assyrtiko 2017 Lyrarakis, Crete, Greece	3.90	12.60	44.50
107	Macon – Loche "Chrisalys" 2017 Frères, Burgundy, France	5.20	16.80	59.50
147	Mount Brown, Sauvignon Blanc 2018 Waipara, New Zealand	4.30	13.70	48.50
157	Terrazas de los Andes Reserva Torrontes 2018 Salta, Argentina	4.30	14.00	49.50
132	Carmen Chardonnay GR 2016 Casablanca Valley, Chile	4.80	15.60	55.00
112	Riesling Grand Cru 2014 Becker, Alsace, France	6.40	20.70	73.00
100	Cloudy Bay Sauvignon Blanc 2019 Marlborough, New Zealand	6.90	22.50	79.50

ROSÉ WINE

		Taster 50ml	175ml	Bottle
185	Calafuria 2018 Tormaresca, Puglia, Italy	3.50	11.20	39.50
188	Miraval Rosé 2018 Perrin, Provence, France	4.80	15.60	55.00

RED WINE

		Taster 50ml	175ml	Bottle
324	Carmen Carmenera Reserva 2017 Colchagua Valley, Chile	3.30	10.80	38.00
326	Merlot "120" 2017 Central Valley, Chile	2.60	8.40	29.50
362	Terrazas de los Andes Reserva Malbec 2016 Mendonza, Argentina	4.30	14.00	49.50
243	Armigero Sangiovese Riserva 2016 Emilia Romagna DOC, Italy	3.10	9.90	35.00
133	El Futuro Tempranillo/Syrah 2017 Cariñena, Spain	2.30	7.20	25.50
365	Cigar Box Malbec 2018 Mendoza, Argentina	3.50	11.20	39.50
207	Leeuwenkuil Shiraz 2016 Swartland, South Africa	3.90	12.60	44.50
235	Zapallares Pinot Noir Reserva 2018 San Antonio, Chile	3.50	11.20	39.50
332	Cabernet Sauvignon 2018 Botham, Coonawarra, Australia	4.30	13.90	49.00
203	Boisdale Claret Chateau des Antonins 2016 Bordeaux, France	3.50	11.20	39.50
260	Chateau Labadie 2014 Cru Bourgeois, Medoc, France	4.80	16.70	59.00
214	Vinsobres 'Les Cornuds' 2016 Perrin, Rhone Valley, France	5.00	16.30	57.50
251	La Montesa Rioja Crianza 2016 Rioja, Spain	5.40	17.60	62.00
343	Bourgogne Hautes-Cotes de Beaune 2017 Dom. Magnien, France	6.20	20.10	71.00
202	Cabernet Sauvignon 2015 L. Martini, Sonoma, USA	6.80	22.10	78.00
275	Pinot Noir 2015 MacMurray, Russian River, USA	7.80	25.20	89.00

* 125ml measure available upon request

Vintages subject to change. Full wine list is available - please ask your waiter.