



**BOISDALE**  
OF CANARY WHARF



## PUDDING

### **Sticky Toffee Pudding** 13.75

*Toffee and Jamaican rum sauce, Cornish clotted cream*

### **Hazelnut & Praline Baked Cheesecake** 13.5

*Dark chocolate sauce, hazelnut brittle*

### **Gluten Free Chocolate Brownie** 13.5

*White chocolate and yogurt ganache, 70% chocolate sauce*

### **Valrhona Dark Chocolate 'Marquise'** 13

*Black current, honeycomb*

### **Boisdale Apple & Blackberry Crumble** 12.5

*English custard*

### **Carpaccio of Honeyglow Pineapple** 12

*Lime and chilli, coconut sorbet*

### **Ice Cream & Sorbet** 12

*Please ask for today's selection*

## CHEESE

### **Welsh Rarebit on Sourdough Toast** 11.5

*Triple cheese, Worcestershire sauce*

### **Selection of British Cheese** 18

*Heather honey, Scottish oatcakes*

## AFTER DINNER COCKTAILS

### **Irish Coffee** 15

*Jameson Black Barrel, Espresso, Demerara Sugar, Double Cream, Grated Nutmeg*

### **Smoky Old Fashioned** 17.75

*Ardbeg 10yr, Bitters, Demerara Sugar*

### **Sazerac** 17.5

*H by Hine VSOP or Woodford Rye, Absinthe, Peychaud's Bitters, Simple Syrup*

### **Brandy Alexander** 14.25

*H by Hine VSOP, Crème de Cacao, Double Cream, Grated Nutmeg*

### **Toblerone** 14

*Baileys, Frangelico, Flor de Cana Espresso Coffee Liqueur, Double Cream, Honey Syrup*

### **Classic Espresso Martini** 15

*Belvedere Vodka, Luxardo Espresso, Espresso*

### **Rum Espresso Martini** 16.75

*Flor de Cana 7yr, Luxardo Espresso, Espresso*

### **Cognac Espresso Martini** 19

*Hine Rare, Luxardo Espresso, Espresso*

### **Hazelnut Espresso Martini** 15

*Grey Goose, Frangelico, Vanilla Syrup, Espresso*

## DIGESTIFS FROM HOUSE OF HINE

**Hine 1986** 100

**Hine Antique XO** 42

**Hine Rare** 19

**H by Hine VSOP** 15

**Flight of all 4 (4x15ml)** 38

## TEA

### **Edinburgh's Shibui leaf teas & infusions**

4.25

*English Breakfast Chamomile*

*Tropical Green Masala Chai*

*Moroccan Mint*

*Berry Hibiscus*

*Earl Grey*

## COFFEE

*Our bespoke blend of Brazilian, Guatemalan and Indian coffee beans flame roasted by Musetti, the award winning Italian coffee masters since 1934. The flavour is bright, silky and well balanced with hints of cocoa, caramel, chocolate and hazelnuts.*

**Espresso** 4.25

**Double Espresso** 4.25

**Americano** 4.25

**Flat White** 4.5

**Cappuccino** 4.5

**Latte** 4.5

## CIGARS

**London's finest selection of Cuban and New World cigars are available from our humidor**

*Please ask your waiter to direct you to the terrace where you can enjoy one of our fantastic cigars*

*If you have any allergies or intolerances, please speak to your waiter before ordering.  
Please be aware that traces of allergens used in our kitchen may be present.*

