DRAMBUIE BAR

BOISDALE OF CANARY WHARF

OYSTERS | LOBSTER | CAVIAR

Jersey Oysters from the Channel Isles
Lemon and shallot mignonette
half dozen 28 / dozen 56

Grilled Lobster
Garlic, lemon and parsley butter
Half 35 / whole 70

Lobster Mayonnaise
Half 35 / whole 70

Royal Oscietra Caviar
Served over ice with pancakes 30g
95

COCKTAILS

Rusty Nail®
The original classic Drambuie cocktail
13.5

Shaken Espresso
An iced twist on an Irish Coffee
13

Skye Spritz
Drambuie, lemon juice, honey syrup & soda
12.5

SMALL PLATES

Olives & Almonds *6.5*

Boisdale Soda Bread *Somerset butter, seaweed tapenade 6.95*

Bresaola *British air-dried beef 12*

Salt Cod 'Doughnuts' (3) *Hot and spicy aioli 7*

Coppa *Dry-cured British pork shoulder 8.5*

Deep Fried Haggis Bon-Bons (3) *6.5*

Milano-style British Salami *7.5*

Truffle, Rosemary & Parmesan Chips *Truffle aioli 10*

Devilled Whitebait *Caper mayo 10*

Crispy Squid, Chilli & Tellicherry Pepper *Cucumber pickle, lemon, sriracha mayonnaise 16.75*

Roast Mini Dumfriesshire Blackface Haggis
Neeps, tatties, liquor 16.75
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties
A savoury blend of oats, vegetables, pulses and warming spices 15.5
Add a 25ml noggin Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Dunkeld Classic Oak Smoked Salmon *22.5*

Cider-Baked Beetroots with Wiltshire Goat's Cheese & Winter Leaf *15.5 / 28.5*

London Burrata *Soft herb pesto, red peppers, cold pressed olive oil 18.5*

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. 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. All prices include VAT of the current rate. A discretionary 14.5% service charge will be added to your bill.

LARGE PLATES

Cullen Skink *Leek and potato soup, Arbroath Smokie, quails' eggs and chives 16*

Warm Lobster Brioche Roll *Lemon mayonnaise, chives, skinny fries 35.5*

Buttermilk Chicken 'Milanese' *Crispy Parmesan & Lemon crumb, rocket and red onion 28.5*

Smoked Haddock, Seatrout & Prawn Fishcake *Wilted spinach, Champagne sauce, trout caviar 28.5*

Slow Cooked Feather-blade of Scottish Beef 'Bourguignon' *Potato mousseline, brussels tops, horseradish 36.5*

Wild Mushroom & Jerusalem Artichoke Risotto *Lovage and chestnut pesto, artichoke crisps 28*

Baked Fillet of Halibut, Crab, Soft Herb & Parmesan Crust *Braised Swiss chard, butter beans, smoky tomato salsa 42.5*

Celeriac, Lentil & Mushroom 'Lasagne' *Parsnip velouté, black garlic puree & crispy shallots 26.5*

STEAK

Scottish Grass-Fed, Dry Aged Beef, Hand Selected for Boisdale

5oz Minute Fillet *21 day dry aged (medium only) 25*

8oz Centre-cut Fillet *21 day dry aged 45*

12oz Prime Ribeye *35 day dry aged 52*

28oz Cote de Boeuf *(serves two) 35 day dry aged 135*

Chateaubriand *(serves two) 21 day dry aged 99*

BURGERS

Choose between the very best beef, vegetarian haggis, or crispy breaded buttermilk chicken breast

Classic *Lemon-tarragon mayo, dill pickles, red onion, beef tomato 185*

Cheese & Bacon *Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo 22.5*

Truffle *Black truffle mayo, triple cheese, roasted mushroom 25*

Add triple cheese melt 3.5 *or dry-cured bacon* 3.5

SCOTTISH PIZZA

Crisp Neapolitan sour dough base, topped with the very finest ingredients from Scotland

Boisdale Margherita *Classic tomato, Scottish mozzarella 16*

Dunkeld Fine Smoked Salmon *Salsa verde, red onion, caper, lemon-infused crème fraiche 19*

Wild Venison & Haggis *Venison ragu, Blackface haggis, Scottish mozzarella, black truffle 18.5*

Pizza of the day *Ask your server for details Market price*

SIDES & SAUCES

Vegetables & Salad

Green leaf salad	6.5
Heritage tomato & red onion salad	7.5
Bashed neeps; swede, carrot & black pepper	6.5
Sautéed wild mushrooms with lovage	15
Sautéed spinach	8
Creamed spinach with black truffle	12
Broccoli with miso butter & toasted seeds	8
Special vegetable of the day	market price
Brussels sprouts with chestnuts, sage & crispy bacon	7.25

Potatoes

Chips	6.95
Boiled new potatoes, parsley & garden mint	7
Truffle, rosemary & parmesan chips, truffle aioli	10
Mashed potatoes, Somerset butter, dulse	7

Sauces

Claret gravy	4.95
Boisdale Bloody Mary ketchup	4.95
Wild mushroom cream sauce	15
Black truffle mayo	4.95
Smoked bearnaise sauce	4.95
Green peppercorn sauce	4.95