

BOISDALE OF CANARY WHARF

THE HINE BAR & GARDEN TERRACE

SMALL PLATES

Boisdale Soda Bread <i>Somerset butter, Seaweed tapenade</i>	6.95
Deep Fried Whitebait <i>Caper mayo</i>	10
Croquetas (2) <i>Pork knuckle, triple cheese</i>	5.5
Salt Cod 'Donuts' (3) <i>Hot and spicy aioli</i>	6.5
Olives & Almonds	6.5
Salami Sticks <i>Pork, chilli and fennel</i>	5.5
Truffle, Rosemary & Parmesan Chips <i>Truffle aioli</i>	10
Crispy Smoked Haddock Tacos	18
Duck Liver & Armagnac Pâté <i>Plum chutney, toast, pickles</i>	15
Crispy Fried Squid <i>Cucumber pickle, lime and chilli mayo</i>	16
Roast Mini Dumfriesshire Blackface Haggis <i>Neebs, tatties, liquor</i> <i>Add a 25ml noggin Tomintoul 10yrs 7.05 / Glencadam 10yrs 8.2</i>	16.5

SALADS

London Burrata	17.5
<i>Fennel, confit of peppers, walnuts</i>	
Isle of Wight Tomato, Avocado & Crispy Falafel	15 / 25
<i>House vinaigrette</i>	
King Prawn 'Caesar'	16 / 28
<i>Gem, croutons, aged parmesan</i>	

SHELLFISH

Oysters	
Mersea Island, Essex	half dozen 24 / dozen 48
Jersey, Channel Isles	half dozen 26 / dozen 52
King Prawns <i>Lemon, aioli</i>	14 / 28
Grilled Lobster	half 35 / whole 70
<i>Garlic, lemon and parsley butter</i>	
Lobster Mayonnaise	half 35 / whole 70
<i>Served cold</i>	
Russian Oscietra Caviar 30g	95

SHARING BOARDS

Party Board	£26	Great British Charcuterie Board	£24
<i>Dunkeld Smoked Salmon and Toasted Sour Dough, Crispy Squid, Chilli and Tellicherry Pepper, Lime and Chilli Mayo, Sticky Smoked Artisan Sausages with Honey and Mustard</i>		<i>Scottish Venison and Green Peppercorn Salami, Suffolk Chorizo, Rosemary Salami, Pickles and Sour Dough Bread</i>	

LARGE PLATES

Sautéed Gnocchi, Broad Beans, Peas & Basil	£22
<i>Lemon and aged Parmesan</i>	
Roast Dumfriesshire Blackface Haggis	£26.5
<i>Neebs, tatties, liquor</i> <i>Add a 25ml noggin Tomintoul 10yrs 7.05 / Glencadam 10yrs 8.2</i>	
Fish of the Day	<i>Ask your server</i>
Orkney Salmon & Smoked Haddock Fishcake	£28
<i>Parsley sauce, shaved fennel, radishes</i>	
Buttermilk Chicken 'Milanese'	£26.75
<i>Crispy lemon crumb, tomato and red onion salad</i>	
Baked Fillet of Haddock with a Soft Herb Crust	£26
<i>Crushed peas, tartare sauce, thick-cut chips</i>	

SCOTTISH PIZZA

Crisp Neapolitan sour dough base, topped with the very finest ingredients from Scotland	
Boisdale Margherita	£16
<i>Scottish mozzarella, tomato & herb sauce</i>	
Wild Chanterelle Mushrooms & Blue Cheese	£18
<i>Salsa verde, Scottish mozzarella, Strathdon Blue</i>	
Triple Spiced Scottish Beef Fillet	£25
<i>Spiced beef ragu, jalapeno, chipotle ranch dressing</i>	
Wild Venison & Haggis	£18.5
<i>Venison ragu, Blackface haggis, Scottish mozzarella, black truffle</i>	
One Love Pizza	£17.5
<i>Jerk chicken, roast peppers, jalapeno, corn, coriander</i>	

BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken	
Classic	£16
<i>Lemon-tarragon mayo, dill pickles, red onion, beef tomato</i>	
Cheese & Bacon	£20
<i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	
Truffle	£22
<i>Black truffle mayo, triple cheese, roasted mushroom</i>	
Blue Monday	£21
<i>Melted blue cheese with caramelised red onions</i> <i>Add triple cheese melt £3.5 or dry-cured bacon £3.5</i>	

SCOTTISH SPECIAL DRY AGED BEEF

Hand selected, Grass-fed, Himalayan salt chamber dry aged for truly suburb tenderness & flavour

5oz Minute Fillet	£25	12oz Prime Ribeye	£52	8oz Centre-cut Fillet	£45	20oz Chateaubriand	£99	28oz Cote de Boeuf	£135
<i>21 day dry aged (pink only)</i>		<i>35 day dry aged</i>		<i>21 day dry aged</i>		<i>(serves two)</i> <i>21 day dry aged</i>		<i>(serves two)</i>	

SIDES

Vegetables & Salad		Rocket salad, shaved parmesan & mustard dressing	£9
Sautéed spinach	£8	Special vegetable of the day	market price
Creamed spinach with black truffle	£12	Potatoes	
Broccoli with shallots & anchovy butter	£8	Thick-cut chips	£6.95
Gratinated garlic mushrooms, breadcrumbs & parsley	£10	Boiled Cornish early potatoes, parsley & garden mint	£7
Heritage tomato & red onion salad	£7.5	Mashed potatoes, Somerset butter, dulse	£7
Green leaf salad	£6.5		

SAUCES

Claret gravy	£4.75
Boisdale Bloody Mary ketchup	£4.75
Wild mushroom cream sauce	£10
Black truffle mayo	£4.75
Smoked bearnaise sauce	£4.75
Green peppercorn sauce	£4.75
Add grilled half lobster, garlic butter	£35

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 13.5% service charge will be added to your bill.