

BOISDALE OF CANARY WHARF

THE HINE BAR & GARDEN TERRACE

SMALL PLATES

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

SALADS

London Burrata	17.5
Roast squash, sage, pumpkin seed pesto	
Marinated Beetroot, Suffolk Gem & Barrel Aged Feta Salad	15 / 25
Chilli, pickled walnuts, lemon dressing	
King Prawn ‘Caeser’	16 / 28
Gem, croutons, aged parmesan	

SHELLFISH

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

SHARING BOARDS

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

LARGE PLATES

Roast Cauliflower, Moroccan Spices & Pomegranate	£22
Coriander hummus, walnuts, roast peppers	
Roast Dumfriesshire Blackface Haggis	£26.5
Neeps, tatties, liquor	
Add a 25ml noggin Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2	
Fish of the Day	Ask your server
Orkney Salmon & Smoked Haddock Fishcake	£28
Sauteed spinach, aubergine, caper dressing	
Buttermilk Chicken ‘Milanese’	£26.75
Crispy lemon crumb, tomato and red onion salad	
Baked Fillet of Haddock with a Soft Herb Crust	£26
Crushed peas, tartare sauce, thick-cut chips	

SCOTTISH PIZZA

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

BURGERS

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

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
21 day dry aged (pink only)		35 day dry aged		21 day dry aged		(serves two) 21 day dry aged		(serves two)	

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.