



# BOISDALE OF CANARY WHARF

## SHELLFISH

- Mersea rock oysters, Essex *three* 8.25
- Jersey rock oysters, Channel Isles *three* 9  
*add grilled smoked spicy sausage 3*
- Whole lobster  
*Char-grilled with garlic, parsley & chilli butter  
or chilled with lemon mayonnaise*  
48
- Plateau de fruits de mer for two  
*lobster, clams, mussels, prawns, cockles*  
**30th Anniversary Very Special offer**  
**30% off was 49.5 now 34.65 per person**

## FIRST COURSES

- Spiced lentil & heritage tomato soup (v)  
*smoked chipotle chilli, coriander cream*  
7
- Crispy Szechuan pepper & chilli squid  
*lime & chilli mayonnaise*  
9.75
- Mini roast Dumfriesshire Blackface haggis  
*mashed potatoes & bashed neeps*  
8.75
- 25ml noggin of Glenrothes 12yr single malt 6 supplement
- Cornish charcuterie  
*broad bean pesto, chutney char grilled flat bread*  
12.5

## CAVIAR

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

## SALADS

- Smoked quinoa, avocado & pomegranate tabbouleh  
*torn herbs, seeds, lime-honey dressing*  
9.5 / 16
- London burrata  
*beetroots, watercress & cold pressed olive oil*  
12.5

## OUTSTANDING SCOTTISH SMOKED SALMON

- Dunkeld classic oak smoked salmon  
*multiple award winning salmon from the Scottish Highlands*  
17.5 / 25  
25ml chilled Belvedere Smogary Forrest 6.5 supplement
  - John Ross kiln cured smoked salmon  
*Founded Aberdeenshire 1869,  
supplier to the Queen*  
14.5 / 22  
25ml chilled Belvedere classic vodka 4.5 supplement
  - Boisdale's Bowmore whisky-cured smoked salmon  
*Infused with 16yr single malt from the Isle of Islay*  
19.5 / 27  
25ml chilled Belvedere Lake Bartezek 6.5 supplement
- 'Menage A Trois' combination of all three fine smoked salmons 18.75

## MAIN COURSES

- Roasted Peterhead cod loin  
*sauté potatoes, sea lettuce, chorizo, caper & lemon butter  
sauce*  
25
- South East Asian sweet potato & okra curry  
*spiced dhal, coconut pilaff, poppadums*  
19
- Char-grilled herb marinated free-range chicken breast  
*romaine lettuce, anchovy, aged parmesan, Caesar dressing*  
21
- Our wild mushrooms of the day  
*With fresh tagliatelle, broad bean pesto  
& 24 month Parmesan*  
19
- As an omelette with fine herbs, green garden salad  
15
- Roast Dumfriesshire Blackface haggis  
*mashed potatoes & bashed neeps*  
17  
25ml noggin of Glenrothes 12yr single malt 6 supplement
- Roast Highland grouse, game chips & grouse toast  
*redcurrant jelly, bread sauce, game crumbs, watercress, gravy*  
29.5

## 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 us here at Boisdale and the Royal Household with probably the best dry aged beef in the world!"

## STEAK

- 5oz Aberdeenshire minute fillet steak  
*served simply char-grilled (pink or well done only)*  
19.5
- 7oz Buccleuch centre-cut fillet  
*royal warrant, succulent, dry-aged 23 days*  
29.95
- 12oz Highland grazed prime rib-eye  
*superb flavour, great marbling, dry-aged 28 days*  
35
- 12oz Buccleuch, 50 day matured, bone-in sirloin  
*royal warrant, sensational intense flavour*  
39.75
- 10oz Buccleuch fillet on-the-bone  
*probably the best steak in the world!*  
45
- 20oz Buccleuch chateaubriand  
*royal warrant, cut from the thick end of the tenderloin*  
**30th Anniversary Very Special offer**  
**30% off was 75 now 52.5 per person**

## GREAT HAMBURGERS

All served in a soft sourdough bun from St. John bakery

	FINE SCOTTISH BEEF	PLANT "BEYOND MEAT"
Classic <i>Tarragon mayonnaise, dill pickles, red onion, beef tomatoes</i>	11.25	15.25
Avocado & Kimchi <i>Chickpea aioli, red chilli mayonnaise, pickles</i>	15.5	19.5
Louisianan Bourbon House <i>pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers</i>	14.75	18.75 (w/out bacon)
Truffle <i>black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms</i>	19.5	23.5
Fish Finger Sandwich <i>crispy breaded plaice fillets, tartare sauce, lettuce</i>	14.75	
Add: Melted Gruyère de Comté cheese	2	Maple glazed Ayshire bacon 2

## DISH OF THE DAY

Monday	Fillet steak tartare, thrice cooked chips, summer leaf salad	24
Tuesday	Char-grilled calves' liver, polenta with truffles, maple-curd bacon	22
Wednesday	Slow cooked salt-aged shoulder of Welsh lamb, boiled potatoes, salsa verde	25
Thursday	Hot smoked sausage with mashed potatoes, red wine sauce & crispy shallots	18
Friday	Confit Barbary duck leg, French beans & sauté potatoes	25
Saturday	Roast sirloin of Gloucester Old spot pork, braised peas, bacon & lettuce	24.5
Sunday	Finest roast rib of Scottish beef, Yorkshire pudding, goose fat roast potatoes	28

Head Chef Andrew Donovan

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.

## SIDES

- 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
- Tomato, avocado, red onion & basil salad 7.5
- Sweet potato chips with smoked paprika 5
- Buttery mashed potatoes 4
- Vegetables of the day market price

## SAUCES

- Gravy 3
- Boisdale Bloody Mary ketchup 2
- Smoked tarragon béarnaise 3
- Green peppercorn & claret 3
- Wild herb salsa verde 3
- Add freshly shaved Italian black truffles (5g) 12



# WINES & CHAMPAGNES

## WHITE WINE

		125ml	175ml	Bottle
133	Sueño Noche Viura, Chardonnay 2017, Cariñena, Spain	5.40	7.00	24.50
150	Pinot Grigio "120", 2017, Central Valley-Curico, Chile	6.40	8.40	29.50
130	Chenin Blanc, 2018, William Robertson, South Africa	7.00	9.10	32.00
126	Viognier 2017, Domaine Gayda, Languedoc IGP, France	8.20	10.60	37.50
116	Carmen Fume Blanc Reserva 2017, Leyda Valley, Chile	8.40	10.90	38.50
136	Cotes du Luberon Réserve Blanc 2018, Famille Perrin, Rhone, France	8.40	10.90	38.50
138	Picpoul de Pinet, Domaine Felines Jourdan 2018, Languedoc	8.70	11.20	39.95
144	Château des Antonins Blanc 2018, Bordeaux, France	8.60	11.20	39.50
146	Gavi di Gavi Bric Sassi 2018, Roberto Sarotto, Piedmont, Italy	9.50	12.30	43.50
147	Mount Brown, Sauvignon Blanc 2018, Waipara, New Zealand	10.20	13.30	47.00
132	Carmen Chardonnay Gran Reserva 2016, Casablanca Valley, Chile	12.00	15.60	55.00
107	Mâcon - Loché "Chrisalys" 2017, Domaine Perraton Frères, Burgundy, France	12.90	16.80	59.50
148	Kendall-Jackson Vintners Reserve Chardonnay 2017, California, USA	14.10	18.40	65.00
100	Cloudy Bay Sauvignon Blanc 2018, Marlborough, New Zealand	15.10	19.70	69.50

## RED WINE

		125ml	175ml	Bottle
325	El Futuro Tempranillo-Syrah 2017, Cariñena, Spain	5.40	7.00	24.50
326	Merlot "120", 2017, Central Valley, Chile	6.40	8.40	29.50
243	Armigero Sangiovese di Romagna 2014, DOC Reserva Emilia Romagna, Regional, Italy	7.10	9.20	32.50
324	Carmen Carmenere Reserva 2017, Colchagua Valley, Chile	8.30	10.80	38.00
203	Château des Antonins 2015, Bordeaux Supérieur, France	8.60	11.20	39.50
235	Zapallares Pinot Noir Reserva 2018, San Antonio, Chile	8.60	11.20	39.50
207	Leeuwenkuil Shiraz 2016, Stellenbosch, South Africa	9.70	12.60	44.50
332	80 Series Cabernet Sauvignon 2018, Sir Ian Botham, Coonawarra, Australia	10.70	13.90	49.00
362	Terrazas de los Andes Reserva Malbec 2016, Mendoza, Argentina	10.80	14.00	49.50
340	Vinsobres 'Les Cornuds' 2016, Famille Perrin, Rhone Valley, France	12.50	16.30	57.50
251	La Montesa Rioja Crianza 2015, Bodegas Palacios - Remondo, Rioja, Spain	13.50	17.60	62.00
204	Edmeades Zinfandel 2014, Mendocino County, California, USA	14.10	18.40	65.00
336	Kendall-Jackson Vintners Reserve Cabernet Sauvignon 2016, California, USA	16.00	20.80	73.50
266	Boekenhoutskloof, The Chocolate Block 2017, Stellenbosch, South Africa	15.10	19.70	69.50
222	La Crema Pinot Noir 2015, Monterey, California, USA	15.40	20.10	71.00

## ROSÉ WINE

		125ml	175ml	Bottle
182	Château Fontarèche Tradition Cuvée 2018, Corbieres, France	7.50	9.80	34.50
181	M de Minuty, Cotes de Provence Rosé 2018			44.50
188	Miraval Rosé 2018, Provence, France	10.30	13.50	47.50

## SPARKLING WINE & CHAMPAGNE

			125ml	Bottle
371	Santi Nello Extra Dry, Botter DOC Prosecco, Italy		8.10	37.50
382	Jenkyn Place Brut 2013 English Sparkling Wine, Hampshire, England		12.50	59.50
373	Boisdale 1er Cru - Blanc de Noirs NV, Reims, France		12.50	59.50
378	Boisdale Vintage Cuvée Speciale 2004, Reims, France			79.50
379	Boisdale Vintage Cuvée Spécialé Rosé 2008		15.90	79.50
405	Pommery Grand Cru 2004, Reims, Champagne, France			79.50
409	Ruinart Rosé NV, Reims, France		19.00	95.00
390	Bollinger Special Cuvée NV			75.00
383	Dom Perignon 2008/9, Épernay, France	SPECIAL OFFER	29.90	149.50

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

