
SOFT DRINKS

Appletiser Apple, 275ml 3.5

Irn Bru, 330ml 3.5

Coca Cola, 330ml 2.95

Diet Coke, 330ml 2.95

Coke Zero, 330ml 2.95

*London Essence Company Grapefruit
& Lemon Verbena, 275ml 3.45*

*London Essence Company
Rhubarb & Cardamom, 275ml 3.45*

Thomas & Evans No 1, 275ml 3.95

Monte Rosso, 275ml 3.95

TONICS

London Essence Company Classic Tonic, 200ml 3.45

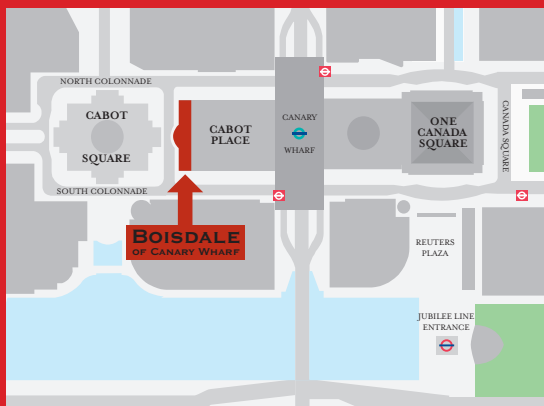
London Essence Company Grapefruit & Rosemary Tonic, 200ml 3.45

London Essence Company Bitter Orange & Elderflower Tonic, 200ml 3.45

London Essence Company Ginger Ale, 200ml 3.45

- Credit cards accepted
- Orders required before 11.30am
- Collection to be made before 12.15pm
- Delivery within Canary Wharf Estate before 12.30pm
(a £5 delivery charge will be added to your bill)

To place an order call: **020 7715 5822**



**BOISDALE
OF CANARY WHARF**

Cabot Place
E14 4QT

WWW.BOISDALE.CO.UK

BOISDALE TO BOARDROOM



TAKEAWAY MENU

BRITISH TAPAS

Spiced Scotch quail egg each 1.95	Smoked artisan sausages, honey & mustard 5.5	Welsh rarebit (v) 5
Marinated olives (v) 2.95	Red pepper & walnut dip, flat bread (v) 6	Hummus & radishes (v) 6
Dunkeld smoked salmon on toast 6.5	Devonshire crab on toast, brown crab butter 7.5	Goujons of plaice, tartare sauce 7
Wild venison bresaola, olive oil 9	Roasted corn nuts (v) 2.95	Sweet potato & paprika chips (v) 5

SALADS & LARGE PLATES

Avocado, lentil & pomegranate superfood salad (v) beetroot, winter leaf, cold pressed rapeseed oil small 9 / main 15	Orkney salmon, crab & Atlantic prawn fishcake wilted spinach, shellfish & Armagnac bisque 21.5
Roast Dumfriesshire Blackface haggis mashed potatoes & bashed neeps 16	Goujons of plaice, tartare sauce thrice cooked hand-cut chips 14.75

SIDES & SAUCES

SIDES	SAUCES
Thrice cooked hand-cut chips 4	Boisdale Bloody Mary ketchup 2
Bashed neeps, swede, carrot & black pepper 3.75	Smoked tarragon béarnaise 3
Roasted field mushrooms, chilli, garlic & shallots 4.75	Green peppercorn & claret 3
Wilted spinach 5.75	Truffle mayonnaise 4
Sweet potato chips with smoked paprika 5	Seared foie gras & black truffle sauce 12.5
Buttery mashed potatoes 4	

GREAT HAMBURGERS

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

CLASSIC	LOUISIANAN BOURBON HOUSE
Char-grilled 6oz Aberdeenshire rib-steak burger, lemon-tarragon mayonnaise, dill pickles, red onion, beef tomatoes 9.25	Char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers 13.75
AUBERGINE 'PARMIGIANA' (v) Grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney 11.5	VENISON & BLUE CHEESE Wild red deer, red onion jam, melted Blue Monday 17.5
FISH FINGER SANDWICH Crispy breaded plaice fillets, tartare sauce, baby gem lettuce 12	TRUFFLE Char-grilled 6oz Aberdeenshire rib-steak burger, black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms 18.75

TOPPINGS

Melted Gruyère de Comté cheese (v) 1.5	Fried Clarence Court hen's egg (v) 2
Maple-glazed Ayrshire bacon 1.5	Pan-fried foie gras 7.5
Avocado, coriander & red chilli (v) 1.75	Double up with an extra hamburger 3.75

THE BOISDALE ABERDEENSHIRE STEAKS

Served with your choice of sauce; smoked béarnaise, green peppercorn or garlic butter

7oz tournedos fillet most tender of all our steaks, dry-aged 21 days 29.5	12oz ribeye centre cut rib, flavourful, tender with good marbling, dry-aged for 28 days 33
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All steaks can be cooked medium, medium well or well done

DESSERTS

Valrhona dark chocolate mousse, macerated cherries salted almonds, cherry purée, candied orange 8.95
Baked lemon cheesecake lemon curd, meringue, blackberry 7.95

All prices are in GBP.