
SOFT DRINKS & TONICS

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

Lemonde 2.95

Slim Line Tonic Water 2.95

Tonic Water 2.95

Soda Water 2.95

Ginger Ale 2.95

Ginger Beer 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

Double Dutch Tonics

Pomegranate & Basil 3.45

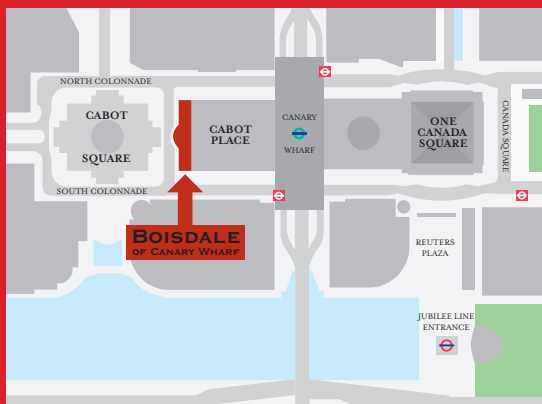
Cucumber & Watermelon 3.45

Cranberry 3.45

Oakwood & Spices 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 <i>each 1.95</i>	Broad bean & mint pesto dip, Cornish charcuterie, grilled flat bread 12	Radishes & truffle mayonnaise (v) 4.5
Gordal olives (v) 4	Red pepper & walnut dip, flat bread (v) 6	Welsh rarebit (v) 5
Dunkeld smoked salmon on toast 6.5	Oregano, lemon & black pepper crispy squid, roasted garlic mayonnaise 10.5	Goujons of plaice, tartare sauce 7
Smoked spicy sausages, honey & mustard 6		Sweet potato & paprika chips (v) 5
Roasted corn nuts (v) 2.95		

SALADS & LARGE PLATES

Smoked quinoa, avocado & pomegranate tabbouleh (v) <i>torn herbs, seeds, lime-honey dressing</i> <i>small 9.5 / main 16</i>	Roast Native Hebridean Scottish salmon <i>braised fennel, onions, tomatoes & olives,</i> <i>charred jersey royals</i> 25
Roast Dumfriesshire Blackface haggis <i>mashed potatoes & bashed neeps</i> 17	Goujons of plaice, tartare sauce <i>thrice cooked hand-cut chips</i> 14.75

SIDES & SAUCES

SIDES

Thrice cooked hand-cut chips 4

*Bashed neeps, swede, carrot
& black pepper 3.75*

*Roasted field mushrooms,
chilli, garlic & shallots 4.75*

Wilted spinach 5.75

*Sweet potato chips
with smoked paprika 5*

Buttery mashed potatoes 4

SAUCES

Boisdale Bloody Mary ketchup 2

Smoked tarragon béarnaise 3

Green peppercorn & claret 3

Truffle mayonnaise 4

GREAT HAMBURGERS

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

CLASSIC

*Char-grilled 6oz Aberdeenshire rib-steak
burger, lemon-tarragon mayonnaise, dill
pickles, red onion, beef tomatoes*
11.25

AUBERGINE 'PARMIGIANA' (v)
*Grilled halloumi, crushed avocado,
hummus, jalapeño, tomato chutney*
12.5

FISH FINGER SANDWICH
*Crispy breaded plaice fillets, tartare sauce,
baby gem lettuce*
13.5

LOUISIANAN BOURBON HOUSE

*Char-grilled 6oz hamburger, pimento cheese,
maple-cured bacon, bourbon BBQ sauce,
pickled peppers*
14.75

VENISON & BLUE CHEESE
*Wild red deer, red onion jam,
melted Blue Monday*
18.5

TRUFFLE

*Char-grilled 6oz Aberdeenshire rib-steak
burger, black truffle mayonnaise, Gruyère de
Comté cheese, roast field mushrooms*
19.75

TOPPINGS

Melted Gruyère de Comté cheese (v) 1.5
Maple-glazed Ayrshire bacon 1.5
Avocado, coriander & red chilli (v) 1.75

Fried Clarence Court hen's egg (v) 2
Pan-fried foie gras 7.5
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 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

All steaks can be cooked medium, medium well or well done

DESSERTS

Dark chocolate, orange & honeycomb torten
70% Valrhona chocolate mousse, whisky marmalade
9.25

Baked passionfruit cheesecake
passion fruit curd, meringue & raspberries
8.25

All prices are in GBP.