
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

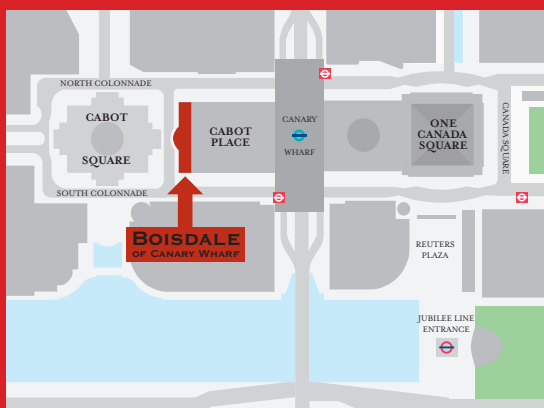
London Essence Company Grapefruit & Rosemary Tonic, 200ml 3.45

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

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| Haggis Scotch quail egg <i>each 1.95</i> | 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 |
| Vietnamese vegetable spring rolls (v) 6 <i>wasabi mayonnaise</i> | Roasted corn nuts (v) 2.95 | Sweet potato & paprika chips (v) 5 |

SALADS & LARGE PLATES

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| Avocado, peach & tenderstem with crispy courgettes (v) <i>Isle of Wight tomatoes, rocket, cold-pressed Cotswold rapeseed oil small 8 / main 14</i> | Roast Dumfriesshire Blackface haggis <i>mashed potatoes & bashed neeps</i> 16 |
| Tuscan burrata, cracked wheat & green leaf (v) <i>five herbs, chilli, nigella seeds, sesame & lemon small 9 / main 15</i> | Cold poached Scottish salmon, salad niçoise <i>green beans, Cornish potatoes, anchovies, olives, torn hen's egg</i> 19.5 |
| | Goujons of plaice, tartare sauce <i>thrice cooked hand-cut chips</i> 14.75 |

SIDES & SAUCES

| SIDES | SAUCES |
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| <i>Thrice cooked hand-cut chips 4</i> | <i>Boisdale Bloody Mary ketchup 2</i> |
| <i>Bashed neeps, swede, carrot & black pepper 3.75</i> | <i>Smoked tarragon béarnaise 3</i> |
| <i>Roasted field mushrooms, chilli, garlic & shallots 4.75</i> | <i>Green peppercorn & claret 3</i> |
| <i>Wilted spinach 5.75</i> | <i>Wild herb salsa 3.5</i> |
| <i>Sweet potato chips with smoked paprika 5</i> | <i>Seared foie gras & black truffle sauce 12.5</i> |
| <i>Heritage Isle of Wight tomatoes, red onion & avocado, extra virgin olive oil, aged balsamic 6.5</i> | |
| <i>Buttery mashed potatoes 4</i> | |

GREAT HAMBURGERS

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

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| CLASSIC <i>Char-grilled 6oz Aberdeenshire rib-steak burger, lemon-tarragon mayonnaise, dill pickles, red onion, beef tomatoes</i> 9.25 | LOUISIANAN BOURBON HOUSE <i>Char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers</i> 13.75 |
| AUBERGINE 'PARMIGIANA' (v) <i>Grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney</i> 11.5 | VENISON & BLUE CHEESE <i>Wild red deer, red onion jam, melted Blue Monday</i> 15.5 |
| FISH FINGER SANDWICH <i>Crispy breaded plaice fillets, tartare sauce, baby gem lettuce</i> 12 | TRUFFLE <i>Char-grilled 6oz Aberdeenshire rib-steak burger, black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms</i> 18.75 |
| TOPPINGS | |
| <i>Melted Gruyère de Comté cheese (v) 1.5</i> | <i>Fried Clarence Court hen's egg (v) 2</i> |
| <i>Maple-glazed Ayrshire bacon 1.5</i> | <i>Pan-fried foie gras 7.5</i> |
| <i>Avocado, coriander & red chilli (v) 1.75</i> | <i>Double up with an extra hamburger 3.75</i> |

THE BOISDALE ABERDEENSHIRE STEAKS

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

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| <i>7oz tournedos fillet most tender of all our steaks, dry-aged 21 days</i> 29.5 | <i>12oz ribeye centre cut rib, flavourful, tender with good marbling, dry-aged for 28 days</i> 32 |
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All steaks can be cooked medium, medium well or well done

DESSERTS

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| <i>Dark chocolate marquise, honeycomb & salted caramel 70% Valrhona cocoa, caramelized nuts</i> 8.95 |
| <i>Baked lemon cheesecake with blueberries elderflower & lemon curd, pavlova</i> 7.95 |

All prices are in GBP.