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## 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*

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## 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*

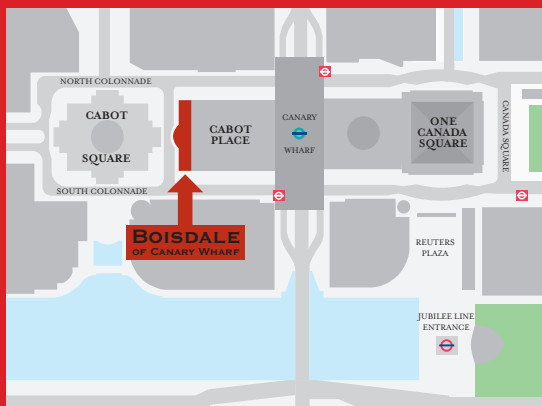
*London Essence Company Ginger Ale, 200ml 3.45*

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- 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](http://WWW.BOISDALE.CO.UK)

# BOISDALE TO BOARDROOM



## TAKEAWAY MENU

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## BRITISH TAPAS

|  |  |                                       |
|--|--|---------------------------------------|
| Spiced Scotch quail egg<br><i>each 1.95</i>                            | Smoked artisan sausages,<br>honey & mustard 5.5    | Welsh rarebit (v) 5                   |
| Marinated olives (v) 2.95  | Red pepper & walnut dip,<br>flat bread (v) 6       | Hummus & radishes (v) 6               |
| Dunkeld smoked salmon<br>on toast 6.5                                  | Devonshire crab on toast,<br>brown crab butter 7.5 | Goujons of plaice,<br>tartare sauce 7 |
| Vietnamese vegetable<br>spring rolls (v) 6<br><i>wasabi mayonnaise</i> | Roasted corn nuts (v) 2.95                         | Sweet potato &<br>paprika chips (v) 5 |

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## SALADS & LARGE PLATES

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| Superfood, pomegranate & herb salad (v)<br><i>squash, purple sprouting broccoli, lentils,<br/>spiced red pepper &amp; walnut dressing<br/>small 9 / main 15</i> | Roast Dumfriesshire Blackface haggis<br><i>mashed potatoes &amp; bashed neeps</i><br>16  |
| Suffolk gem, watercress & rocket salad (v)<br><i>french dressing, aged Parmesan, focaccia<br/>croûtons, rosary goat cheese<br/>small 8 / main 14</i>            | Cold poached Scottish salmon, salad niçoise<br><i>green beans, Cornish potatoes, anchovies,<br/>olives, torn hen's egg</i><br>19.5 |
|   | Goujons of plaice, tartare sauce<br><i>thrice cooked hand-cut chips</i><br>14.75   |

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## SIDES & SAUCES

### SIDES

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| <i>Thrice cooked hand-cut chips 4</i>                                  |
| <i>Bashed neeps, swede, carrot<br/>&amp; black pepper 3.75</i>         |
| <i>Roasted field mushrooms,<br/>chilli, garlic &amp; shallots 4.75</i> |
| <i>Wilted spinach 5.75</i>   |
| <i>Sweet potato chips<br/>with smoked paprika 5</i>                    |
| <i>Buttery mashed potatoes 4</i>                                       |

### SAUCES

|  |
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| <i>Boisdale Bloody Mary ketchup 2</i>                      |
| <i>Smoked tarragon béarnaise 3</i>                         |
| <i>Green peppercorn &amp; claret 3</i>                     |
| <i>Wild herb salsa 3.5</i>                                 |
| <i>Seared foie gras &amp;<br/>black truffle sauce 12.5</i> |

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## 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*  
9.25

AUBERGINE 'PARMIGIANA' (v)  
*Grilled halloumi, crushed avocado,  
hummus, jalapeño, tomato chutney*  
11.5

FISH FINGER SANDWICH  
*Crispy breaded plaice fillets, tartare sauce,  
baby gem lettuce*  
12

### LOUISIANAN BOURBON HOUSE

*Char-grilled 6oz hamburger, pimento cheese,  
maple-cured bacon, bourbon BBQ sauce,  
pickled peppers*  
13.75

VENISON & BLUE CHEESE  
*Wild red deer, red onion jam,  
melted Blue Monday*  
15.5

### 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*  
*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*

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## 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*  
32

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

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## DESSERTS

*Valrhona dark chocolate mousse, macerated cherries  
salted almonds, cherry purée, candied orange*  
8.95

*Baked lemon cheesecake  
lemon curd, meringue, blackberry*  
7.95

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*All prices are in GBP.*