



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
39
- Plateau de fruits de mer for two
oysters, lobster, king scallop, mussels, prawns, cockles
30th Anniversary Very Special offer
30% off Was 49.5 now 34.65

FIRST COURSES

- Gazpacho of Isle of Wight heritage tomatoes (v)
chilled soup, toasted almonds, basil, cold-pressed olive oil
8.5
- Oregano, lemon & black pepper crispy squid
roasted garlic mayonnaise
10.50
- Mini roast Dumfriesshire Blackface haggi
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
- Green papaya, coriander & peanut
bean sprouts, basil, tamarind & lime dressing
8.75 / 15.25

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

- Roast Native Hebridean Scottish salmon
braised fennel, onions, tomatoes & olives, charred jersey royals
25
- Baked Evesham aubergine
tomato, courgettes & sweet peppers goats' cheese, wild garlic
salsa verde
19
- Char-grilled herb marinated free-range chicken breast
asparagus, pea & heirloom tomato salad,
grain mustard & lemon 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

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 19.5
served simply char-grilled (pink or well done only)
- 7oz Buccleuch centre-cut fillet 29.95
royal warrant, succulent, dry-aged 23 days
- 12oz Highland grazed prime rib-eye 35
superb flavour, great marbling, dry-aged 28 days
- 12oz Buccleuch, 50 day matured, bone-in sirloin
royal warrant, sensational intense flavour
30th Anniversary Very Special offer 30% off
Was 39.75 now 27.83
- 10oz Buccleuch fillet on-the-bone 45
probably the best steak in the world!
- 20oz Buccleuch chateaubriand 75
royal warrant, cut from the thick end of the tenderloin
for 2 to share

GREAT HAMBURGERS

- All served in a soft sourdough bun
from St. John bakery
- Boisdale Classic rib-steak hamburger
tarragon mayonnaise, dill pickles,
red onion, beef tomatoes
11.25
- Black Truffle rib-steak hamburger
Watercress, melted Swiss cheese,
roast mushrooms
19.5
- Add:
Melted Gruyere de Comte cheese 1.5
Maple glazed Ayrshire bacon 1.5

DISH OF THE DAY

Monday	Fillet steak tartare, thrice cooked chips, summer leaf salad	24
Tuesday	Char-grilled calves' liver, polenta with bacon truffles, maple-curd bacon	22
Wednesday	Slow cooked salt-aged shoulder of Welsh lamb, boiled potatoes, salsa verde	25
Thursday	Hot smoked sausage with scotch bonnet & ginger, whipped sweet potatoes	18
Friday	Confit Barbary duck leg, French beans & Jersey royals	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

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
Heritage tomato, avocado & nasturtiums 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

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.



WINES & CHAMPAGNES

WHITE WINE

		125ml	175ml	Bottle
133	Sueño Noche Viura-Sauvignon Blanc 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, 2017, 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 2017, 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 2016, Bordeaux, France	8.60	11.20	39.50
146	Gavi di Gavi Bric Sassi 2017, Roberto Sarotto, Piedmont, Italy	9.50	12.30	43.50
147	Mount Brown, Sauvignon Blanc 2017, 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" 2016, Domaine Perraton Frères, Burgundy, France	12.90	16.80	59.50
148	Kendall-Jackson Vintners Reserve Chardonnay 2016, 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 Carmenera 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
242	La Flor Malbec 2017, Pulenta Estate, Mendoza, Argentina	9.70	12.60	44.50
332	80 Series Cabernet Sauvignon 2016, Sir Ian Botham, Coonawarra, Australia	10.70	13.90	49.00
340	Vinsobres 'Les Cornuds' 2015, 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 2016, 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 2017, 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
396	Veuve Clicquot Yellow Label Brut NV, Reims, France	13.90	69.50
378	Boisdale Vintage Cuvée Speciale 2004, Reims, France		79.50
379	Boisdale Vintage Cuveé 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	149.50

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

