



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
 lobster, clams, mussels, prawns, cockles
30th Anniversary Very Special offer
30% off was 49.5 now 34.65 per person

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 haggis
 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 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.

