



# BOISDALE OF CANARY WHARF

## BRITISH TAPAS

### SMALL SHARING PLATES

- Spiced scotch quail egg *each* 1.95
- Marinated olives (v) 3
- Dunkeld smoked salmon on toast 6.5
- Wild venison bresaola, olive oil 9
- Smoked artisan sausages, honey & mustard 5.5
- Red pepper & walnut dip, flatbread (v) 6
- Dressed Devonshire crab, lettuce hearts 9
- Smoked eel, red onion, horseradish 11
- Welsh rarebit (v) 5
- Hummus & radishes (v) 6
- Goujons of plaice, tartare sauce 7
- Sweet potato & paprika chips (v) 5

## CAVIAR

30g of Russian Oscietra 69.5  
*served over-ice with sour cream & melba toast*

## SHELLFISH

- Colchester rock oysters, Essex *three* 7.5
- Whitstable Native oysters, Kent *three* 12
- Whole lobster  
*Char-grilled with garlic, parsley & chilli butter  
or chilled with lemon mayonnaise* 39
- Plateau de fruits de mer for two  
*oysters, lobster, razor clams, mussels, prawns, cockles*  
**30th Anniversary Very Special offer 50% off**  
*Was 49.5 now 24.75 per person*

## FIRST COURSES

- Butternut squash soup with horseradish (v) 8.5  
*pumpkin seeds & focaccia croutons*
- Carpaccio of Highland Scottish venison 12.5  
*watercress, shaved pecorino, venison bresaola*
- Crispy Szechuan pepper & chilli squid 9.75  
*lime & chilli mayonnaise*
- Mini roast Dumfriesshire Blackface haggis 8.5  
*mashed potatoes & bashed neeps*
- 25ml noggin of Glenrothes 12yr single malt 6 supplement
- Seared hand-dived king scallops 17  
*crispy Tamworth pork belly, apple & celeriac purée,  
Stornoway black pudding*

## OUTSTANDING SCOTTISH SMOKED SALMON

Dunkeld classic oak smoked salmon  
*multiple award winning salmon from the Scottish Highlands*  
17.5 / 25  
25ml noggin of Glenrothes 10yr 6 supplement

John Ross kiln cured smoked salmon  
*Founded Aberdeenshire 1869,  
supplier to the Queen*  
14.5 / 22  
25ml noggin of Glenfiddich 15yr 7 supplement

Boisdale's Bowmore whisky-cured smoked salmon  
*Infused with 16yr single malt from the Isle of Islay*  
19.5 / 27  
25ml noggin of Bowmore 12yr 7 supplement

'Menage A Trois' combination of all three fine smoked salmons 18.75

## VEGETARIAN

Avocado, lentil &  
beetroot superfood salad  
*pomegranate, winter leaves, cold pressed rapeseed oil*  
9.5 / 15

Soft potato dumplings,  
roasted cauliflower & hazelnuts  
*garlic, lemon, soft herbs*  
19

Clarence Court hen's egg  
omelette 'fine herbs'  
*chicory salad, organic lime honey dressing*  
12

Linguini with fresh black winter  
Périgord truffles  
*5 grams*  
35

## MAIN COURSES

Free range chicken, bacon & red wine casserole  
*potato purée & soft herbs*  
19

Orkney salmon, crab & Atlantic prawn fishcake  
*wilted spinach, shellfish & Armagnac bisque*  
21.5

Mini roast Dumfriesshire Blackface haggis  
*mashed potatoes & bashed neeps*  
25ml noggin of Glenrothes 12yr single malt 6 supplement  
16.75

Confit duck leg  
*fricassée of turnip, wild garlic & chestnut mushrooms*  
24.5

Roast Cornish fillet of cod  
*'Cassoulet' white beans, chorizo, basil*  
24

Fish of the day  
*market price*

## THE FINEST SCOTTISH BEEF

5oz Aberdeenshire minute fillet steak  
*served simply char-grilled with béarnaise sauce or  
with watercress & shaved Parmesan (pink or well done only)*  
19.5

7oz Buccleuch centre-cut fillet  
*royal warrant, succulent, dry-aged 23 days*  
29.5

12oz Highland grazed prime rib-eye  
*superb flavour, great marbling, dry-aged 28 days*  
33

12oz Buccleuch, 50 day matured, bone-in sirloin  
*royal warrant, sensational intense flavour*  
**30th Anniversary Very Special offer 50% off**  
*Was 39.75 now 19.50*

10oz Buccleuch fillet on-the-bone  
*probably the best steak in the world!*  
45

20oz Buccleuch chateaubriand  
*royal warrant, cut from the thick end of the tenderloin*  
*For 2 to share*  
75

## GREAT HAMBURGERS

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

Classic 9.25  
*Char-grilled 6oz Aberdeenshire rib-steak burger, tarragon  
mayonnaise, dill pickles, red onion, beef tomatoes*

Aubergine 'Parmigiana' (v) 11.5  
*Grilled halloumi, crushed avocado, hummus, jalapeño, chutney*

Fish Finger Sandwich 12  
*Crispy breaded plaice fillets, tartare sauce, lettuce*

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

Venison & Blue Cheese 17.5  
*Wild red deer, red onion jam, melted Blue Monday*

Truffle 18.75  
*Char-grilled 6oz Aberdeenshire rib-steak burger,  
black truffle mayonnaise, Gruyère de Comté cheese,  
roast field mushrooms*

Add:

Melted Gruyere de Comte cheese 1.5

Maple glazed Ayrshire bacon 1.5

## SIDES

- Thrice cooked hand-cut chips 4
- Bashed neeps, swede, carrot & black pepper 3.75
- Roasted field mushrooms, chilli, garlic & shallots 4.75
- Green salad 4
- Wilted spinach 5.75
- Sweet potato chips with smoked paprika 5
- Potato gratin with black winter truffle 9.5
- 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
- Seared foie gras & black truffle sauce 12.5
- Add freshly grated Italian Périgord black truffles (5g) 30

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	5.20	6.80	24.00
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
120	Cotes du Roussillon Blanc 2016, Michel Chapoutier, France	7.50	9.80	34.50
126	Viognier 2017, Domaine Gayda, Languedoc IGP, France	8.20	10.60	37.50
143	Ashbourne Sauvignon Blanc/Chardonnay 2017, Hemel-en-Arde, South Africa	8.30	11.80	38.20
116	Carmen Fume Blanc Reserva 2017, Leyda Valley, Chile	8.40	10.90	38.50
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 2016, Waipara, New Zealand	9.80	12.80	45.00
117	Cambria Estate Tepusquet Vineyard Viognier 2016, Santa Barbara, California, USA	11.30	14.70	52.00
148	Kendall-Jackson Vintners Reserve Chardonnay 2016, California, USA	12.30	16.00	56.50
107	Mâcon - Loché "Chrisalys" 2016, Domaine Perraton Frères, Burgundy, France	12.90	16.80	59.50
100	Cloudy Bay Sauvignon Blanc 2017, Marlborough, New Zealand	15.10	19.70	69.50

## RED WINE

		125ml	175ml	Bottle
325	El Futuro Tempranillo-Syrah 2017, Cariñena, Spain	5.20	6.80	24.00
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
229	Cote de Roussillon 2016, Michel Chapoutier, France	7.50	9.80	34.50
312	Vina Amate Rioja Crianza 2014, Rioja, Spain	8.20	10.60	37.50
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
242	La Flor Malbec 2017, Pulenta Estate, Mendoza, Argentina	9.70	12.60	44.50
255	Le Bourgogne Pinot Noir 2015, France	12.70	16.60	58.50
204	Edmeades Zinfandel 2014, Mendocino County, California, USA	13.50	17.60	62.30
336	Kendall-Jackson Vintners Reserve Cabernet Sauvignon 2011, California, USA	14.10	18.40	65.00
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
368	Terrazas Las Compuertas Malbec 2012/13, Mendoza, Argentina	17.30	22.50	79.50

## ROSÉ WINE

		125ml	175ml	Bottle
182	Château Fontarèche Tradition Cuvé 2017, Corbieres, France	7.00	9.10	32.00
188	Miraval Rosé 2017, Provence, France	9.50	12.30	43.50
186	L'Exuberance de Clos Cantenac Rosé 2015, Bordeaux, France	9.80	12.80	45.00

## SPARKLING WINE & CHAMPAGNE

			125ml	Bottle
371	Santi Nello Extra Dry, Botter DOC Prosecco, Italy		7.10	32.50
382	Jenkyn Place Brut 2013 English Sparkling Wine, Hampshire, England	SPECIAL OFFER	11.95	59.50
396	Veuve Clicquot Yellow Label Brut NV, Reims, France	SPECIAL OFFER	12.50	59.50
373	Boisdale 1er Cru - Blanc de Noirs NV, Reims, France		12.50	59.50
378	Boisdale Vintage Cuvée Speciale 2004, Reims, France			69.50
379	Boisdale Vintage Cuveé Spécialé Rosé 2008			69.50
409	Ruinart Rosé NV, Reims, France	SPECIAL OFFER	17.35	85.00
390	Bollinger Special Cuvée NV			99.00
383	Dom Perignon 2009, Épernay, France	SPECIAL OFFER	24.90	125.00

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

