



# BOISDALE OF CANARY WHARF

## 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

Prawn & avocado cocktail  
Atlantic prawns, Marie Rose sauce, lemon  
13

Whole lobster  
char-grilled with garlic, parsley & chilli butter  
or chilled with lemon mayonnaise  
38

## SMOKED SCOTTISH SALMON

Dunkeld Scottish oak smoked salmon  
multiple award-winning salmon from the Scottish Highlands  
14.5 / 22

Boisdale's Bowmore whisky-cured smoked salmon  
Cold smoked & infused with 16yr single malt from the Isle of Islay  
16.5 / 24

## FIRST COURSES

Shellfish bisque 9  
splash of Armagnac, garlic croutons, tarragon

Ballotine of pheasant foie gras & pigeon 12.5  
green beans & shallot salad, gingerbread

Crispy Szechuan pepper & chilli squid 9.75  
fragrant chilli mayonnaise, lime

Mini roast Dumfriesshire Blackface haggis 8.75  
mashed potatoes & bashed neeps  
25ml noggin of Glenfiddich 15yr; 6 supplement

Superfood, pomegranate & herb salad (v) 9 / 15  
squash, purple sprouting broccoli, lentils,  
spiced red pepper & walnut dressing

Seared hand-dived king scallop 15.5  
crispy Tamworth pork belly, chervil root purée,  
macarated raisins

Suffolk gem, watercress & rocket salad (v) 8 / 14  
french dressing, aged Parmesan, focaccia croutons,  
rosary goat cheese

## 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



## MAIN COURSES

Tortellini of butternut squash (v)  
wild mushrooms, pumpkin seed pesto, squash purée  
18.75

Slow roast Gloucestershire Old Spot pork belly  
spiced apple fondant, onion purée, sautéed greens  
24

'Cullen skink' fishcake, smoked haddock & leeks  
wilted spinach, brown crab & chervil sauce  
19.5

Mini roast Dumfriesshire Blackface haggis  
mashed potatoes & bashed neeps  
25ml noggin of Glenrothes Select Reserve; 7 supplement  
16.75

Slow-cooked beef cheek & wild mushroom pie  
short crust pastry, red wine sauce, winter greens  
24

Wild Cornish hake fillet  
crab risotto, crab bisque, wild sea herbs  
26

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

10oz Highland grazed prime rib-eye  
superb flavour, great marbling, dry-aged 28 days  
32

12oz Buccleuch, 50 day matured, bone-in sirloin  
royal warrant, sensational intense flavour  
39.75

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

## SIDES

Thrice cooked hand-cut chips 4  
Bashed neeps, swede, carrot & black pepper 3.75  
Roasted field mushrooms, chilli, garlic & shallots 4.75  
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 winter Italian black truffles 2g for 12

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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 ask your waiter about allergens within the dishes.



# WINES & CHAMPAGNES

## WHITE WINE

		125ml	175ml	Bottle
106	Crucillon Viura Blanco 2017, Campo de Borgia, Spain	5.00	6.50	23.00
130	Chenin Blanc, 2017, William Robertson, South Africa	6.10	8.00	28.00
102	Pinot Grigio Altana di Vico 2016, Terre Siciliane IGT, Italy	6.90	8.90	31.50
120	Cotes du Roussillon Blanc 2016, Michel Chapoutier, France	7.30	9.50	33.50
143	Ashbourne Sauvignon Blanc/Chardonnay 2017, Hemel-en-Arde, South Africa	8.20	10.60	37.50
144	Château des Antonins Blanc 2016, Bordeaux, France	8.20	10.60	37.50
146	Gavi di Gavi Bric Sassi 2017, Roberto Sarotto, Piedmont, Italy	9.30	12.00	42.50
147	Mount Brown, Sauvignon Blanc 2016, Waipara, New Zealand	9.80	12.80	45.00
129	Mytilus Albarino 2016, Rias Baixas, Galicia, Spain	10.10	13.20	46.50
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

## RED WINE

		125ML	175ML	BOTTLE
311	Wina Temprana Old Vines, Garnacha 2016, Campo de Borja, Spain	5.00	6.50	23.00
224	Flying Solo, Grenache-Syrah 2016, Languedoc-Roussillon, France	6.20	8.10	28.50
243	Armigero Sangiovese di Romagna 2014, DOC Reserva Emilia Romagna, Regional, Italy	6.90	9.00	31.75
229	Cote de Roussillon 2016, Michel Chapoutier, France	7.30	9.50	33.50
312	Vina Amate Rioja Crianza 2014, Rioja, Spain	8.00	10.40	36.50
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	12.00	15.60	55.00
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
183	Chevalier Alexis Lichine Cinsault Rosé 2017, Languedoc-Roussillon, France	7.50	9.80	34.50
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
390	Bollinger Special Cuvée NV			69.50
378	Boisdale Vintage Cuvée Speciale 2004, Reims, France			69.50
379	Boisdale Vintage Cuvée Spécialé Rosé 2008			69.50
406	Veuve Clicquot Rosé NV, Reims, France			75.00
409	Ruinart Rosé NV, Reims, France	SPECIAL OFFER	17.35	85.00
383	Dom Perignon 2009, Épernay, France	SPECIAL OFFER	24.90	125.00

Please ask your waiter for the cocktail menu. Vintages subject to change.