

BOISDALE OF CANARY WHARF

BRITISH TAPAS

SMALL SHARING PLATES

- Spiced scotch quail egg *each* 1.95
 Marinated olives (v) 2.95
 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
 Devonshire crab on toast, brown crab butter 7.5
 Roasted corn nuts (v) 2.95
 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
 Prawn & avocado cocktail
14
 Whole lobster
*Char-grilled with garlic, parsley & chilli butter
 or chilled with lemon mayonnaise*
38
 Plateau de fruits de mer for two
*oysters, lobster, dressed crab, Shetland mussels,
 prawns, pickled cockles*
39.5 per person

FIRST COURSES

- Butternut squash soup with horseradish (v) 8
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 Robert Burn Arran single malt 6 supplement
 Avocado, lentil & pomegranate superfood salad 9 / 15
beetroot, winter leaf, cold pressed rapeseed oil
 Seared hand-dived king scallop 15.5
crispy Tamworth pork belly, chervil root purée, macerated raisins
 Warm Montgomery cheddar & leek tart, piccalilli 9

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

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

- Soft potato dumplings, roasted cauliflower
 & winter truffle (v)
garlic, lemon, toasted hazelnuts
 22
 Pheasant, 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 Robert Burn Arran single malt 6 supplement
 16.5
 Steak & kidney pudding
 19.5
 (with oysters 4)
 Roast Cornish fillet of cod
wild alexanders, white wine sauce
 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
 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 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
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.