

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
*30th Anniversary Very Special offer 50% off
Was 48 now 24*
- 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

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

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
- 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 Robert Burn Arran single malt 6 supplement
16.5
- Steak & kidney pudding
19.5
(with oysters 4)
- 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

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
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
144	Château des Antonins Blanc 2016, Bordeaux, France	8.20	10.60	37.50
143	Ashbourne Sauvignon Blanc/Chardonnay 2017, Hemel-en-Arde, South Africa	8.30	11.80	38.20
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
129	Mytilus Albarino 2016, Rias Baixas, Galicia, Spain	11.10	14.40	51.00
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

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
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
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
406	Veuve Clicquot Rosé NV, Reims, France			99.00
383	Dom Perignon 2009, Épernay, France	SPECIAL OFFER	24.90	125.00

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