

BOISDALE OF CANARY WHARF

BRITISH TAPAS

SMALL SHARING PLATES

- Haggis Scotch quail egg each 1.95
 Marinated olives (v) 2.95
 Dunkeld smoked salmon on toast 6.5
 Vietnamese vegetable spring rolls (v) 6
wasabi mayonnaise
 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
 Jersey rock oysters, Channel Islands
three 9
 Atlantic prawns, mayonnaise
½ pint 8.5
 Whole lobster
*Char-grilled with garlic, parsley & chilli butter
 or chilled with lemon mayonnaise*
 34.5
 Plateau de fruits de mer for two
*oysters, lobster, dressed crab, Shetland mussels,
 prawns, pickled cockles*
 37.5 per person

FIRST COURSES

- Asparagus, pea & mint soup (v) 8
focaccia croutons, cold-pressed olive oil, pea tendrils
 Warm Devonshire crab cheesecake 12
devised mushroom sauce
 Crispy Szechuan pepper & chilli squid 9.75
lime & chilli mayonnaise
 Mini roast Dumfriesshire Blackface haggis 8.5
mashed potatoes & bashed neeps
 25ml noggin of Glenfiddich 15yr; 6 supplement
 Dunkeld Scottish oak smoked salmon 14.5 / 22
multiple award-winning salmon from the Scottish Highlands
 Seared hand-dived Scottish king scallop 15
crispy slow-cooked pork belly, pea purée, green herb sauce

SALADS

Thai-style seared venison, chilli & lime
coriander, ginger, peanuts
 19.5

Avocado, peach & tenderstem with
 crispy courgettes (v)
Isle of Wight tomatoes, rocket, cold-pressed Cotswold rapeseed oil
 8 / 14

Tuscan burrata, cracked wheat & green leaf (v)
five herbs, chilli, nigella seeds, sesame & lemon
 9 / 15

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 15.5

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*

TOPPINGS

Melted Gruyère de Comté cheese (v) 1.5

Maple-glazed Ayrshire bacon 1.5

Avocado, coriander & red chilli (v) 1.75

Fried Clarence Court hen's egg (v) 2

Pan-fried foie gras 7.5

Double up with an extra hamburger 3.75

MAIN COURSES

Tortellini of artichokes,
 ricotta & lemon (v)
aubergine, peppers & oregano, tempura of courgette
 17

Vienna schnitzel
 Gloucestershire Old Spot
lemon-thyme crumb, rocket & aged Parmesan
 18.5

Linguine of Devonshire crab
parsley, shallot & chilli, shellfish bisque
 22

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
 25ml noggin of Glenrothes Select Reserve; 7.10 supplement
 16.5

Free-range chicken breast saltimbocca,
 wet polenta & black truffles
air-dried ham, sage, tenderstem, Madeira sauce
 21

Cold poached Scottish salmon,
 salad niçoise
*green beans, Cornish potatoes, anchovies,
 olives, torn hen's egg*
 19.5

Fish & specials of the day
 market price

THE BOISDALE ABERDEENSHIRE STEAKS

12oz rib-eye
*centre cut rib, flavourful, tender with good marbling,
 dry-aged for 28 days*
 32

7oz tournedos fillet
most tender of all our steaks, dry-aged 21 days
 29.5

18-20oz chateaubriand
*21 day dry-aged, cut from thick end of the tenderloin,
 very tender. 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
 Heritage Isle of Wight tomatoes, red onion &
 avocado, extra virgin olive oil, aged balsamic 6.5
 Buttery mashed potatoes 4
 Vegetables of the day market price

SAUCES

- Boisdale Bloody Mary ketchup 2
 Smoked tarragon béarnaise 3
 Green peppercorn & claret 3
 Wild herb salsa 3.5
 Seared foie gras & black truffle sauce 12.5
 Add freshly grated summer Italian black truffles 2g for 8

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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.

Head Chef
Andrew Donovan

WINES & CHAMPAGNES

WHITE WINE

| | | 125ml | 175ml | Bottle |
|-----|--|-------|-------|--------|
| 133 | Paniza, Viura Blanco 2017, Carinena, Spain | 5.00 | 6.50 | 23.00 |
| 134 | Viñas Del Vero, Chardonnay/Macabeo 2016, Somontano, Spain | 6.00 | 7.80 | 27.50 |
| 102 | Pinot Grigio Altana di Vico 2016, Terre Siciliane IGT, Italy | 6.40 | 8.40 | 29.50 |
| 120 | Cotes du Roussillon Blanc 2016, Michel Chapoutier, France | 7.30 | 9.50 | 33.50 |
| 109 | Boisdale Sauvignon Blanc 2014, Château de Sours, AC Bordeaux, France | 8.20 | 10.60 | 37.50 |
| 146 | Gavi di Gavi Bric Sassi 2017, Roberto Sarotto, Piedmont, Italy | 8.70 | 11.30 | 40.00 |
| 147 | Mount Brown, Sauvignon Blanc 2016, Waipara, New Zealand | 9.80 | 12.80 | 45.00 |
| 104 | Arcan Albarino 2016, Rias Baixas, Galicia, Spain | 10.10 | 13.20 | 46.50 |
| 148 | Kendall-Jackson Vintners Reserve Chardonnay 2016, California, USA | 12.30 | 16.00 | 56.50 |

RED WINE

| | | 125ML | 175ML | BOTTLE |
|-----|--|-------|-------|--------|
| 211 | Paniza, Garnacha - Tempranillo 2016, Carinena, Spain | 5.00 | 6.50 | 23.00 |
| 321 | Viñas Del Vero, Cab.Sauv. / Merlot 2016, Somontano, Spain | 6.00 | 7.80 | 27.50 |
| 243 | Armigero Sangiovese di Romagna 2014, DOC Reserva Emilia Romagna, Regional, Italy | 6.40 | 8.40 | 29.50 |
| 229 | Cote de Roussillon 2016, Michel Chapoutier, France | 7.30 | 9.50 | 33.50 |
| 312 | Vina Amate Rioja Crianza 2014, Rioja, Spain | 7.60 | 9.90 | 35.00 |
| 273 | Boisdale Claret 2015, Château de Sours, Bordeaux, France | 8.20 | 10.60 | 37.50 |
| 362 | Terrazas de los Andes Reserva Malbec 2016, Mendoza, Argentina | 10.70 | 14.00 | 49.30 |
| 255 | Le Bourgogne Pinot Noir 2015, France | 12.00 | 15.60 | 55.00 |
| 283 | Beronia Vinas Viejas 2012, La Rioja Alta, Spain | 12.00 | 15.60 | 55.00 |
| 204 | Edmeades Zinfandel 2014, Mendocino County, California, USA | 14.10 | 18.40 | 65.00 |
| 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 |

ROSÉ WINE

| | | 125ML | 175ML | BOTTLE |
|-----|---|-------|-------|--------|
| 182 | Domaine d'Antugnac Rosé 2017, Vin de Pays d'Oc, France | 6.40 | 8.40 | 29.50 |
| 183 | Chevalier Alexis Lichine Cinsault Rosé 2017, Languedoc-Roussillon, France | 7.50 | 9.80 | 34.50 |
| 181 | Minuty 'M', Côtes du Provence Rosé 2016, Château Minuty, Provence, France | 8.60 | 11.20 | 39.50 |
| 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 |
| 396 | Veuve Clicquot Yellow Label Brut NV, Reims, France | SPECIAL OFFER | 12.50 | 59.50 |
| 419 | Deutz Brut Classic NV, Reims, France | | | 55.00 |
| 382 | Jenkyn Place Brut 2013 English Sparkling Wine, Hampshire, England | SPECIAL OFFER | 11.95 | 59.50 |
| 373 | Boisdale 1er Cru - Blanc de Noirs NV. Reims, France | | 12.50 | 59.50 |
| 374 | Perrier-Jouët Grand Brut NV, Épernay, France | | | 69.50 |
| 390 | Bollinger Special Cuvée NV | | | 69.50 |
| 378 | Boisdale Vintage Cuvée Speciale 2004, Reims, France | | | 69.50 |
| 379 | Boisdale Vintage Cuveé Spécialé Rosé 2008 | | | 69.50 |
| 406 | Veuve Clicquot Rosé NV, Reims, France | SPECIAL OFFER | 14.95 | 75.00 |
| 421 | Deutz Rosé NV, Aÿ, France | | | 75.00 |
| 375 | Perrier-Jouët Blason Rosé NV, Épernay, France | | | 86.50 |
| 383 | Dom Perignon 2009, Épernay, France | SPECIAL OFFER | 24.90 | 125.00 |

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