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 smoked eel, potato croquette & fennel & apple salad *11*
elderflower & honey dressing

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

CHOPPING BLOCK *13.75*
Char-grilled 6oz Aberdeenshire rib-steak burger, black pudding, béarnaise sauce, maple-glazed bacon

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

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

Gloucestershire Old Spot pork schnitzel
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
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	6.5	23
134	Viñas Del Vero, Chardonnay/Macabeo 2016, Somontano, Spain	6	7.8	27.5
102	Pinot Grigio Altana di Vico 2016, Terre Siciliane IGT, Italy	6.4	8.4	29.5
120	Cotes du Roussillon Blanc 2016, Michel Chapoutier, France	7.3	9.5	33.5
109	Boisdale Sauvignon Blanc 2014, Château de Sours, AC Bordeaux, France	8.2	10.6	37.5
146	Gavi di Gavi Bric Sassi 2017, Roberto Sarotto, Piedmont, Italy	8.7	11.3	40
147	Mount Brown, Sauvignon Blanc 2016, Waipara, New Zealand	9.8	12.8	45
104	Arcan Albarino 2016, Rias Baixas, Galicia, Spain	10.1	13.2	46.5
148	Kendall-Jackson Vintners Reserve Chardonnay 2013, California, USA	12.3	16	56.5

	RED WINE	125ML	175ML	BOTTLE
211	Paniza, Garnacha - Tempranillo 2016, Carinena, Spain	5	6.5	23
321	Viñas Del Vero, Cab.Sauv. / Merlot 2016, Somontano, Spain	6	7.8	27.5
243	Armigero Sangiovese di Romagna 2014, DOC Reserva Emilia Romagna, Regional, Italy	6.4	8.4	29.5
229	Cote de Roussillon 2016, Michel Chapoutier, France	7.3	9.5	33.5
312	Vina Amate Rioja Crianza 2014, Rioja, Spain	7.6	9.9	35
273	Boisdale Claret 2015, Château de Sours, Bordeaux, France	8.2	10.6	37.5
362	Terrazas de los Andes Reserva Malbec 2016, Mendoza, Argentina	10.7	14	49.3
255	Le Bourgogne Pinot Noir 2015,France	12	15.6	55
283	Beronia Vinas Viejas 2012, La Rioja Alta, Spain	12	15.6	55
204	Edmeades Zinfandel 2014, Mendocino County, California, USA	14.1	18.4	65
336	Kendall-Jackson Vintners Reserve Cabernet Sauvignon 2011, California, USA	14.1	18.4	65
266	Boekenhoutskloof, The Chocolate Block 2016, Stellenbosch, South Africa	15.1	19.7	69.5

	ROSÉ WINE	125ML	175ML	BOTTLE
182	Château Fontaréche Tradition Cuvée 2017, Languedoc-Roussillon, France	6.4	8.4	29.5
183	Chevalier Alexis Lichine Cinsault Rosé 2017, Languedoc-Roussillon, France	7.5	9.8	34.5
181	Minuty 'M', Côtes du Provence Rosé 2016, Château Minuty, Provence, France	8.6	11.2	39.5
186	L'Exuberance de Clos Cantenac Rosé 2015, Bordeaux, France	9.8	12.8	45

	SPARKLING WINE & CHAMPAGNE		125ML	BOTTLE
371	Santi Nello Extra Dry, Botter DOC Prosecco, Italy		7.1	32.5
396	Veuve Clicquot Yellow Label Brut NV, Reims, France	SPECIAL OFFER	9.95	49.5
419	Deutz Brut Classic NV, Reims, France			55
382	Jenkyn Place Brut 2013 English Sparkling Wine, Hampshire, England		11.95	59.5
373	Boisdale 1er Cru - Blanc de Noirs NV. Reims, France		12	59.75
374	Perrier-Jouët Grand Brut NV, Épernay, France			69.5
378	Boisdale Vintage Cuvée Speciale 2004, Reims, France			69.5
379	Boisdale Vintage Cuveé Specialé Rosé 2008			69.5
406	Veuve Clicquot Rosé NV, Reims, France	SPECIAL OFFER	14.95	75
421	Deutz Rosé NV, Aÿ, France			75
375	Perrier-Jouët Blason Rosé NV, Épernay, France			86.5
383	Dom Perignon 2009, Épernay, France		29.5	149.5

Please note that 250ml measures are also available upon request. Please ask your waiter for the cocktail menu.Vintages subject to change.