

BOISDALE OF CANARY WHARF

Sourdough Bread from the St John Bakery

Served with Somerset butter, seaweed tapenade £4.95

Greek Olives

Kalamata, early harvest Halkidiki £4.25

Almonds

Fire roast and smoked £4.5

Beer Sticks

Pork, chilli and fennel £4.95

Devilled Whitebait

Caper mayo £6.95

OYSTERS

Mersea Island, Essex £3.5 each

Jersey, Channel Isles £3.75 each

*Served individually with your choice of dressing:
Classic mignonette - shallot and red wine vinegar
Citrus-ponzu or Vietnamese ginger and chilli*

Extra dressing .75p each

CAVIAR

Russian Oscietra Caviar

*Served over ice with pancakes 30g
£95*

FETTUCCHINE

Liguori's Organic Pasta From Italy's Campania Region

*Sautéed brown cap mushrooms and Italian black truffle,
white truffle butter, aged Parmesan*

£13.75 / £28

Ragu of wild venison, parmesan

£15 / £26.5

MAIN COURSES

Roast Dumfriesshire

Blackface Haggis

£22.5

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7

Aberfeldy 15yrs £11

Smoked Haddock, Salmon & Atlantic

Prawn Fishcake

£26

Wilted greens, pickled fennel, watercress velouté

Fish of the Day

market price

Ask your server for details

Roast Cornish Seabass, Saffron,

Clam & Wild Garlic Risotto

£34

*Aged parmesan, white wine and wild garlic
gremolata*

Marinated Yorkshire

Chicken 'Milanese'

£24

*Cracked wheat & parsley salad, roasted red
pepper and walnut dressing*

Celeriac, Cavolo Nero &

Mushroom Lasagne (v)

£18.5

Wild garlic and lemon thyme velouté

SCOTTISH BEEF SELECTED FOR BOISDALE

Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance

5oz Fillet Minute Steak 21 day dry aged (pink only) £22

8oz Centre-cut Fillet 21 day dry aged £35.5

12oz Prime Ribeye 35 day dry aged £42.75

20oz Chateaubriand 21 day dry aged (serves two) £85

FIRST COURSES

Roast Mini Dumfriesshire Blackface Haggis £12.5

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 / Aberfeldy 15yrs £11

Crispy Squid, Chilli & Tellicherry Pepper £14.25

Cucumber pickle, ponzu mayonnaise

Dunkeld Classic Oak Smoked Salmon £18.75 / £27

Multiple award-winning salmon from the Scottish Highlands

25ml noggin Aberfeldy 12yrs £7 / Aberfeldy 15yrs £11

Avocado, Red Quinoa &

Pomegranate Salad (v)

£9.75 / £14.75

Chilli, torn herbs and preserved lemon dressing

Duck Liver, Foie Gras & Armagnac Parfait £18

Toasted brioche, spiced plum chutney

Inverawe Smoked Mackerel Pate £12.5

Fennel, radish, pink grapefruit and grilled sour dough

London Burrata £14.5

Beetroot tartare, black truffle vinaigrette

Crab, Coconut & Chilli Bisque £12.95

With lemongrass and Devonshire crab dumplings

Pickled Orkney Herrings £13.5

Mustard and dill sauce, rye bread

25ml noggin Aberfeldy 12yrs £7 / Aberfeldy 15yrs £11

SCOTTISH PIZZA

*Crisp Neapolitan sour dough base, topped with the very
finest ingredients from Scotland*

Dunkeld Fine Smoked Salmon £17.5

Salsa verde, red onion, caper, lemon-infused crème fraiche

Wild Chanterelle Mushrooms & Blue Cheese £16.5

Salsa verde, foir di latte mozzarella, Strathdon Blue

Boisdale Margherita £12.5

Salsa verde, Scottish mozzarella

Scottish Fillet of Beef £28.5

*Dry aged, grass fed fillet steak, horseradish,
watercress, aged parmesan*

Wild Venison & Haggis £17.5

Venison ragu, Blackface haggis, Scottish mozzarella, black truffle

BURGERS

*Choose between the very best certified Aberdeenshire grass-
fed beef, vegetarian haggis or free range Yorkshire chicken*

Classic £13.5

Lemon-tarragon mayo, dill pickles, red onion, beef tomato

Cheese & Bacon £17.5

Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo

Truffle £20

Black truffle mayo, triple cheese, roasted mushroom

Venison £21.5

Venison ragu, triple cheese, truffle mayo

Add triple cheese melt £3 or dry-cured Ayrshire bacon £3

SIDES

Thrice cooked chips £5.5

*Truffle, rosemary &
parmesan chips* £6.25

**Mashed potatoes,
Somerset butter, dulse** £5.5

**Bashed neeps, swede,
carrot & black pepper** £5.5

Wild mushrooms & lovage £14.75

Special vegetables of the day market price

Sautéed spinach, Amalfi

lemon, olive oil £7.5

Broccoli, smoked olive oil £6

Green leaf salad, vinaigrette £6.5

Herbed Cornish early new potatoes,

extra virgin olive oil £5.25

SAUCES

Claret gravy £3

Boisdale Bloody Mary ketchup £3

Black truffle mayo £3

Smoked béarnaise sauce £3.5

Green peppercorn sauce £3.5

Wild mushroom & brandy sauce £13.5

Seared foie gras, truffle sauce,

shaved black truffles £18

THE WISDOM AND WIT OF
WINSTON CHURCHILL



"Eating my words has never
given me indigestion"