

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	West Indian Saltfish Fritters Hot and spicy sauce £11
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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

Devilled Whitebait

Caper mayonnaise, lemon £10

Roast Mini Dumfriesshire Blackface Haggis £12.75

Neeps, tatties, liquor

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

Crispy Squid, Chilli & Tellicherry Pepper £14.25

Cucumber pickle, wasabi mayonnaise

Pickled Orkney Herrings

Crispy bacon, beetroot, horseradish and dill crème fraiche £13.5

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

London Burrata

Spiced chickpeas, coriander, peppers, walnut £14.5

FIRST COURSES

Bulgur Wheat Salad, Avocado

& Pomegranate (v)

Persian spiced walnut, chilli and coriander dressing,
chilli and mixed seed cracker £14 / £25

Rabbit, Ham Hock & Chicken Terrine

Celeriac and apple remoulade, mustard mayo, toasted brioche £16.5

Dunkeld Classic

Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands £18.75 / £27

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

Shellfish Bisque with Crab Dumplings

Coconut, chilli, coriander £14.95

FETTUCCINE

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

With lobster, chilli, soft herbs,
lobster sauce

£25 / £44

SCOTTISH PIZZA

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

Dunkeld Fine Smoked Salmon

Salsa verde, red onion, caper, lemon-infused crème fraiche £17.5

Wild Chanterelle Mushrooms & Blue Cheese

Salsa verde, foir di latte mozzarella, Strathdon Blue £16.5

Boisdale Margherita

Salsa verde, Scottish mozzarella £14

Scottish Fillet of Beef

Dry aged, grass fed fillet steak, horseradish,
watercress, aged parmesan £28.5

Wild Venison & Haggis

Venison ragu, Blackface haggis, Scottish mozzarella, black truffle £17.5

MAIN COURSES

Roast Dumfriesshire

Blackface Haggis

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11 £22.5

Scottish Smoked Haddock,

Salmon & Prawn Fishcake

Watercress velouté, fennel, radishes £26.5

Fillet of Cornish Seabass

Linguine, clams, smoked garlic cream sauce £36.5

Fish of the Day

Ask your server for details market price

Buttermilk Chicken 'Milanese'

Crisp lemon crumb, red onion and tomato salad £25

Glazed Jerusalem Artichoke &

Chestnut Mushroom Tartlet (v)

Leek fricassee and parsley sauce £22.5

BURGERS

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

Classic

Lemon-tarragon mayo, dill pickles, red onion, beef tomato £15

Cheese & Bacon

Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo £19

Truffle

Black truffle mayo, triple cheese, roasted mushroom £21

Venison

Venison ragu, triple cheese, truffle mayo £22.5

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

SCOTTISH BEEF SELECTED FOR BOISDALE

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

5oz Minute Fillet

21 day dry aged (pink only)

£24.5

12oz Prime Ribeye

35 day dry aged

£44

8oz Centre-cut Fillet

21 day dry aged

£37.5

20oz Chateaubriand

21 day dry aged (serves two)

£88

LOBSTER

Grilled Lobster Garlic, lemon and parsley butter

Half £35 / Whole £66

Lobster Mayonnaise Served cold

Half £35 / Whole £66

SIDES

Thrice cooked chips

£5.95

Truffle, rosemary &

parmesan chips

£6.75

Mashed potatoes,

Somerset butter, dulse

£5.75

Green beans, almond butter

£6.5

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

£3.5

Boisdale Bloody Mary ketchup

£3.5

Black truffle mayo

£3.5

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