

Boisdale of Canary Wharf Sample Menu

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
supplement
Multiple award winning salmon from the Scottish
Highlands*

Seared hand dived Scottish king scallop £15
*Crispy slow cooked pork belly, pea puree, 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

Tortellini 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

*Entre 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 bearnaise £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*

Savouries

Scottish rarebit £6.5

Ayrshire bacon & whisky

Balvenie 12yr double wood 50ml £13.25

Buck rarebit £6.5

Scotch rarebit, fried hen's egg

Hudson baby bourbon 50ml £24

Dumfriesshire blackface haggis £6.5

On toasted sourdough

Puddings

*Dark chocolate marquise, honeycomb & salted caramel
£8.95*

70% Valrhona cocoa, caramelized nuts

*Baked lemon cheesecake with blueberries £7.95
Elderflower & lemon curd, pavlova*

*Iced peanut parfait with raspberries £8.75
Caramelized peanuts, praline, chocolate sauce*

*Kentish strawberry mille feuille £8.25
Caramelized layers of puff pastry, strawberry mousse &
Kentish strawberries*

*Apple tarte fine £7.75
Bourbon vanilla ice cream*

*Homemade ice cream £6.5
Madagascan vanilla bean, chocolate & hazelnut, chef's ice
cream of the day*

*Homemade sorbet £6.5
Lemon verbena, add a shot of reyka vodka over the top
(add £4.5), blood orange, chef's sorbet of the day*

Cheese trolley

*One of our dedicated waiters will happily guide you
through our cheese trolley (space permitting and
unavailable during band performances). Served with
fresh pear, oatcakes & honey*

*Choose from our great all British selection of farmhouse
cheese*

5 cheeses £12, 10 cheeses £20

Blue

*Blue Monday, British gorgonzola, cow, past, vegetarian,
Yorkshire*

*Colsten bassett, bold creamy blue, cow, past, vegetarian,
Nottinghamshire*

*Mrs Bells blue, complex, meadow sweet, punchy, sheep,
past, vegetarian, Yorkshire*

*Harbourne blue half, strong blue, goat, past, vegetarian,
Devon*

Hard

*Kern Cornish, like an aged gouda, caramel sweet & nutty,
cow, U/P, animal, Cornwall*

*Shorrocks Lancashire bomb, crumbly with punch, cow,
past, vegetarian, Lancashire*

*Winterdale, 10 month chalky, earthy cheddar, cow, past,
animal, Kent*

*Sheep rustler, like a British pecorino, sheep, U/P,
vegetarian, Shepton Mallet*

Washed

*Roll right, sweetness that develops, cow, U/P, animal,
Oxfordshire*

Goddess, moreish, cow, U/P, vegetarian, Shepton Mallet

*Stinking bishop, sweet & juicy, strong smell, cow, past,
vegetarian, Gloucestershire*

*Gubbeen, brine washed & very morish, cow, past,
animal, Ireland*

Soft

*Baron bigod, sweet & nutty, cow, past, animal,
Hampshire*

*Wigmore small, soft & sweet, sheep, U/P, animal,
Reading, Surrey*

Elmhirst, seriously creamy, a fiery rind, cow, U/P,

*vegetarian, Devon
Bath soft cheese organic, an earthy brie, cow, past,
animal, Bath*

Goat

*Tor, piquant spicy flavour, goat, U/P, vegetarian,
Shepton Mallet*

*Rachel, smooth & clean, goat, u/p, vegetarian, Shepton
Mallet*

*Clara goat cheese, creamy citrus, flavoursome, goat,
U/P, animal, Worcester*

*Dorstone ash, rolled in ash, creamy & mellow, goat, U/P,
animal, Herefordshire*