

BOISDALE OF CANARY WHARF

SHELLFISH

Finest seafood from Scotland's West Coast & the British Isles

OYSTERS

Served with shallot, red wine vinaigrette & lemon

Colchester Rocks,
England
Three 4.50

Jersey Royales,
Channel Isles
Three 5.50

Devonshire Rocks,
England
Three 7.50

Our oysters are fully traceable & certified. It is inadvisable to consume wine & spirits with high alcohol content when eating oysters. Consume oysters at your own risk.

Plateau de Fruits de Mer for two
langoustines, rock oysters,
Shetland mussels, Atlantic prawns
17.85 per person

Royal Plateau de
Fruits de Mer for two
all the above including lobster
27.85 per person

Scottish Langoustines
cold with lemon mayonnaise 3.75 each
char-grilled with garlic, parsley & chilli
butter 4.25 each

Whole 1lb Lobster
served chilled with mayonnaise 22.00
char-grilled with garlic, parsley & chilli
butter 24.50

DISH OF THE DAY

15.95

Monday	Chicken curry, steamed rice, poppadoms
Tuesday	12 hour roasted shoulder of lamb, boiled potatoes, green herb sauce
Wednesday	Boiled ham, parsley sauce, mashed potatoes
Thursday	Venison lasagne, rosemary & ceps with radish, cucumber & baby leaf salad
Friday	The Boisdale fish pie – Orkney salmon, line-caught cod & prawns
Saturday	Confit Barbary duck leg, braised cabbage, boulangère potatoes 21.00
Sunday	Roast rib of beef, Yorkshire pudding, goose fat roast potatoes 27.00

CAVIAR

From Gourmet House, perfecting the Persian tradition since 1965
30g of Russian Oscietra 47.50
perfect to share, served over-ice with sour cream & melba toast

FIRST COURSES

Chervil root cream soup (v) wild garlic & hazelnut pesto, sourdough croutons	6.95
Szechuan pepper & chilli squid pickled cucumbers, spicy harissa mayonnaise	9.75
Seared hand-dived Scottish scallop salt-cod croquette, black pudding, smoked celeriac, apple	14.95
Aberdeenshire steak tartare toasted sourdough, rocket	10.50
Hand-picked dressed Devonshire crab pickled cucumber, brown crab mayonnaise, keta caviar	15.50
Beetroot, Rosary goat's cheese & watercress salad (v) candied walnuts, chilli & mint	8.00
Dunkeld Scottish oak smoked salmon multiple award winning salmon from the Scottish Highlands	16.50
Mini roast Dumfriesshire Blackface haggis mashed potatoes & bashed neeps (25ml noggin of Glenfiddich 15yr Solera Whisky an additional 6.00)	8.50

MAIN COURSES

Beetroot, Rosary goat's cheese & watercress salad (v) candied walnuts, chilli & mint	13.50
Roast Dumfriesshire Blackface haggis mashed potatoes & bashed neeps (25ml noggin of Glenfiddich 15yr Solera Whisky an additional 6.00)	16.00
Soft potato gnocchi Jerusalem artichokes, chestnut mushrooms, wild garlic & pecorino (v) or butter poached lobster, prawns, peas & tarragon	17.75 24.00
Lemon, rosemary & basil marinated Norfolk chicken breast spring vegetable, shallot, sweet pepper salad, Lebanese toasted walnut & bell pepper dressing	16.50
Steamed fillet of Newhaven wild seabass Suffolk gem, broad beans, Jersey Royals, sauce vierge	34.00
Aberdeenshire rib-steak hamburgers with thrice cooked chips Deluxe – maple-glazed bacon, beer battered onions, béarnaise, watercress 17.50 Truffle – black truffle mayonnaise, Gruyère de comté cheese, roast field mushrooms 22.50	
Roasted fillet of Orkney salmon & steamed Shetland mussels smoked salmon fishcake, bok choy, saffron sauce	19.00

SIDES

Thrice cooked hand-cut chips	4.00
Wilted spinach	5.75
Bashed neeps, swede, carrot & black pepper	3.75
Steamed broccoli, salted almond butter	5.00
Roast field mushrooms, garlic & crispy shallots	4.75
Sweet potato chips with smoked paprika	4.75
Mixed leaf salad	5.00
Buttery mashed potatoes	4.00
Minted Cornish early potatoes	4.00
Vegetables of the day	market price

SAUCES & ACCOMPANIMENTS

Fragrant hot Thai chilli mayonnaise 2.00	Boisdale Bloody Mary ketchup 2.00
Black truffle mayonnaise 3.00	Béarnaise sauce 3.00
Inferno 'hot' sauce 1.75	Garlic, chilli & parsley butter 2.00
Fried Clarence Court hen's egg 2.00	Green peppercorn sauce 3.00
Sauce Diane – mustard, mushrooms, shallots & brandy 3.75	Seared foie gras, truffle sauce, shaved black truffle 12.50

THE BOISDALE ABERDEENSHIRE STEAKS

Served with your choice of sauce
béarnaise, green peppercorn or garlic butter

7oz sirloin superb flavour, succulent, dry aged for 28 days	19.50
9oz rib-eye centre cut rib, flavourful, tender with good marbling, dry aged for 28 days	26.00
7oz tournedos fillet most tender of all our steaks, dry aged 21 days	29.50
10-12oz fillet on the bone probably the best steak in the world!	35.00
30oz rib of beef on the bone (for two) 40 day dry aged, well marbled. Please allow 30mins, a little longer for well done	64.50

All prices in GBP. 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. Should you have specific allergies please ask for the restaurant manager whom can offer advice. 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.