

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, Essex

Three 7.50

Whitstable Native No2, Kent

Three 12.00

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

Rock oysters, lobster, Shetland mussels, crab mayonnaise, prawns, pickled cockles

34.50 per person

Whole 1lb Lobster

Served chilled with mayonnaise or char-grilled with garlic, parsley & chilli butter

29.50

DISH OF THE DAY

16.95

Monday	Char-grilled calves' liver, wet polenta, sage & red wine
Tuesday	Braised Highland lamb with barley & vegetables, Boulangere potatoes
Wednesday	Chicken curry, coconut pilaf rice, mango chutney & poppadoms
Thursday	German style smoked sausage stuffed with cheese & wine, cabbage & potatoes
Friday	Boisdale day-boat fishcake, triple cooked chips & tartare sauce
Saturday	Confit Barbary duck leg, cassoulet of butter beans & chorizo sausage 22.00
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 69.50

perfect to share, served over-ice with sour cream & melba toast

SALADS

Edamame bean & pomegranate superfood salad (v)
butternut squash, purple sprouting broccoli, toasted seeds & extra virgin rapeseed dressing
small 8.00/main 14.00

Spinach, prawns & avocado
garlic croutons, roast peppers, lemon vinaigrette
small 10.00/main 17.00

FIRST COURSES

Wild garlic, leek & potato soup (v) chive crème fraîche, Jersey Royal crisps	7.00
Baked Devonshire crab cheesecake savoury baked cheesecake with crabmeat, sautéed mushroom, Creole meunière sauce	11.00
Crispy Szechuan pepper & chilli squid roasted garlic mayonnaise	9.75
Seared hand-dived Scottish scallop crispy slow-cooked pork belly, cauliflower, green sauce	13.50
Dunkeld Scottish oak smoked salmon multiple award winning salmon from the Scottish Highlands	14.50/22.00
Mini roast Dumfriesshire Blackface haggis mashed potatoes & bashed neeps (25ml noggin of Chivas Regal 12yr for an additional 4.65)	8.50

MAIN COURSES

Roast Dumfriesshire Blackface haggis mashed potatoes & bashed neeps (25ml noggin of Chivas Regal 12yr for an additional 4.65)	16.00
Lasagne of celeriac, wild mushrooms & roasted parsnip (v) Parmesan cream & roasted hazelnuts	18.00
Wild smoked haddock, salmon & prawn fish pie hen's egg, potato & aged Cheddar crust	24.00
Escalope of Suffolk chicken breast, buttermilk & garlic oven roasted tomatoes, capers, sage butter, rocket & Parmesan	16.50
Raviolo of spinach, ricotta & Parmesan (v) tomato ragu, cold pressed olive oil, sage	15.50
Aberdeenshire rib-steak hamburger with thrice cooked chips Truffle – black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms	22.75
Soft herb crusted Cornish cod loin fennel, tomato & clam ragout with baby spinach	26.00
Meat of the day please ask	market price
Fish of the day please ask	market price

SIDES

Thrice cooked hand-cut chips	4.00
Bashed neeps, swede, carrot & black pepper	3.75
Purple sprouting broccoli with lemon vinaigrette & toasted sesame seeds	6.50
Roasted field mushrooms, chilli, garlic & shallots	4.75
Wilted spinach	5.75
Sweet potato chips with smoked paprika	4.75
Salad of rocket, aged Parmesan, extra virgin olive oil & aged balsamic	6.50
Buttery mashed potatoes	4.00
Vegetables of the day	market price

SAUCES & ACCOMPANIMENTS

Roast garlic mayonnaise	2.00	Béarnaise sauce	3.00
Black truffle mayonnaise	3.00	Garlic, chilli & parsley butter	2.00
Inferno 'hot' sauce	1.75	Green peppercorn sauce	3.00
Fried Clarence Court hen's egg	2.00	Seared foie gras, truffle sauce,	
Boisdale Bloody Mary ketchup	2.00	shaved black truffle	12.50

THE BOISDALE ABERDEENSHIRE STEAKS

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

7oz tournedos fillet most tender of all our steaks, dry aged 21 days	29.50
12oz rib-eye centre cut rib, flavourful, tender with good marbling, dry aged for 28 days	32.00
21-22oz porterhouse steak probably the best steak in the world!	39.75

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 who 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