



**BOISDALE OF CANARY WHARF**  
CABOT PLACE, CANARY WHARF,  
LONDON E14 4QT  
TEL: 020 7715 5818  
INFO@BOISDALE-CW.CO.UK

**BOISDALE OF BELGRAVIA**  
15 ECCLESTON STREET,  
BELGRAVIA, SW1W 9LX  
TEL: 020 7730 6922  
INFO@BOISDALE.CO.UK

**BOISDALE OF BISHOPSGATE**  
SWEDELAND COURT,  
202 BISHOPSGATE, EC2M 4NR  
TEL: 020 7283 1763  
INFO@BOISDALE-CITY.CO.UK

WWW.BOISDALE.CO.UK

## OYSTERS

*Served with shallot, red wine vinaigrette & lemon*

**JERSEY ROYALES, CHANNEL ISLES**  
*½ dozen 16.50 / dozen 32.50*

**WILD COLCHESTER NATIVES, ENGLAND**  
*½ dozen 26.00 / dozen 49.50*

**CUMBRAE, SCOTLAND**  
*½ dozen 18.25 / dozen 34.75*

*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.*

## FIRST COURSES

**SUPERFOOD SALAD (v)**  
*honey roast pumpkin, lentils, beetroots & kale*  
6.75

**BUTTERNUT SQUASH SOUP (v)**  
*horseradish, focaccia croutons & pumpkin seeds*  
7.85

**MINI ROAST BLACKFACE HAGGIS**  
*mashed potatoes & bashed neeps*  
*(25ml noggin of Glenfiddich 15yr Solera Whisky an additional 5.00)*  
8.50

**CRISPY BURFORD BROWN HEN'S EGG, FIVE HERB & CRACKED WHEAT SALAD (v)**  
*chilli, nigella, sesame & sautéed oyster mushrooms*  
9.75

**TORCHED SOY & LEMON MARINATED CORNISH MACKEREL**  
*heritage beetroots, mint & horseradish*  
10.50

**PRESSED TERRINE OF SMOKED CHICKEN, BRAISED HAM KNUCKLE & CHERVIL**  
*apple & celeriac remoulade, quince purée*  
12.00

**CARPACCIO OF SCOTTISH WILD VENISON WITH SHAVED PECORINO CHEESE**  
*gem lettuce & black truffle dressing*  
13.25

**SEARED HAND-DIVED SCOTTISH SCALLOP & CRISPY VENISON FRITTER**  
*cauliflower purée, golden raisins, Madeira*  
14.50

**DUNKELD SCOTTISH OAK SMOKED SALMON**  
*multiple award winning salmon from the Scottish Highlands*  
16.50

**DRESSED DEVEONSHIRE CRAB WITH HEBRIDEAN LANGOUSTINE**  
*pink grapefruit, pickled cucumber & brown crab mayonnaise*  
19.50

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## MAIN COURSES

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**SUPERFOOD SALAD (V)**  
*honey roast pumpkin, lentils, beetroots & kale*  
14.75

**ROAST BLACKFACE HAGGIS**  
*mashed potato & bashed neeps*  
*(25ml noggin of Glenfiddich 15yr Solera Whisky an additional 5.00)*  
16.00

**CRISPY BURFORD BROWN HENS EGGS, FIVE HERB & CRACKED WHEAT SALAD (V)**  
*chilli, nigella, sesame & sautéed oyster mushrooms*  
17.50

**POTATO & PARMESAN GNOCCHI WITH FRESH BLACK TRUFFLES (V)**  
*roasted cauliflower, chilli, lemon, hazelnuts & Parmesan velouté*  
18.50

**ORKNEY SALMON 'A LA PLANCHA'**  
*steamed Cornish mussels, foraged greens, orange & saffron*  
19.75

**RAGU OF WILD HIGHLAND VENISON WITH RIGATONI**  
*smoked pancetta, aged Pecorino Romano*  
21.50

**WILD COD, SMOKED HADDOCK & POTATO PIE**  
*prawns, quail's eggs, aged cheddar crust*  
24.00

**LONG-BRAISED SHOULDER OF SCOTTISH BLACKFACE LAMB**  
*smoked parsnip purée & pickled red cabbage*  
28.00

**RAVIOLO OF WILD MONKFISH, TARRAGON & HEBRIDEAN LANGOUSTINES**  
*lobster & shrimp bisque, wilted sea greens*  
32.50

**SPECIALS OF THE DAY**  
*market price*

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## SAUCES & ACCOMPANIMENTS

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**INFERNO 'HOT' SAUCE**  
1.75

**BLOODY MARY KETCHUP**  
2.00

**BÉARNAISE SAUCE**  
3.00

**GREEN PEPPERCORN SAUCE**  
3.00

**PICKLED WALNUT,  
RED ONION & MINT RELISH**  
3.50

**WHOLE ROAST BONE MARROW**  
*herb breadcrumbs & horseradish*  
4.25

**SEARED FOIE GRAS**  
*truffle sauce & shaved black truffle*  
12.50

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## THE BOISDALE GRILL

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**SOUR ORANGE & HONEY MARINATED OUTDOOR REARED BRITISH CHICKEN BREAST**  
*parsley & cracked wheat salad, olives, extra virgin olive oil*  
16.50

**TRUFFLE ABERDEENSHIRE RIB-STEAK HAMBURGER**  
*black truffle mayonnaise, Gruyère de comté cheese, roast field mushroom & thick cut chips*  
18.00

**9OZ RIB-EYE**  
*Aberdeenshire grass fed dry aged 30 days*  
22.75

**CHARGRILLED CALVES LIVER WITH SEARED FOIE GRAS**  
*crispy shallots, sage & lemon butter*  
24.50

**10OZ SIRLOIN CLUB STEAK**  
*Rathdowney County Laois, Ireland, dry aged 28 days*  
28.25

**7OZ Tournedos Fillet**  
*Aberdeenshire grass fed dry aged 21 days*  
29.50

**10-12OZ FILLET ON THE BONE**  
*Aberdeenshire grass fed dry aged 28 days*  
35.00

**GUEST STEAK**  
*market price*

**HALF LOBSTER / WHOLE LOBSTER**  
*with garlic, parsley & chilli butter*  
*half 22.50 / whole 42.50*

*Please note that steak weights are pre-cooked and approximate & our hamburgers are served medium rare*

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## VEGETABLES & SIDE DISHES

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**THICK OR THIN CUT CHIPS**  
4.00

**BUTTERED MASHED POTATOES**  
4.00

**STEAMED BROCCOLI,**  
*lemon Arbequina olive oil,  
toasted linseeds*  
4.50

**SWEET POTATO CHIPS**  
*with smoked paprika*  
4.75

**ROAST FIELD MUSHROOMS**  
*garlic & crispy shallots*  
4.75

**VEGETABLES OF THE DAY**  
*market price*

**LEAF SPINACH**  
*simply wilted or  
creamed with black truffles*  
5.00 / 9.50

**SECRETTS FARM MIXED SALAD**  
5.00

**AVOCADO, HERITAGE TOMATOES  
& OLIVE OIL**  
5.50

*Please note that our wild game dishes may contain shot.*

*All prices are in GBP and include VAT. 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.*

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