

BOISDALE OF CANARY WHARF



BOISDALE HAS BEEN LONDON'S LEADING SCOTTISH RESTAURANT SINCE 1989. IN 1962 JAMAICA DECLARED INDEPENDENCE WITH THE SCOTTISH SALTIRE OR ST ANDREW'S CROSS AS THE NATIONAL FLAG. PER CAPITA OF POPULATION THERE ARE MORE SCOTTISH SURNAMES IN JAMAICA THAN ANYWHERE OUTSIDE SCOTLAND IN THE WORLD. IN 2012 THE JAMAICAN TARTAN WAS OFFICIALLY REGISTERED AS THE NATIONAL KILT. THIS MENU REFLECTS THE UNIQUE AND POWERFUL CULTURAL CONNECTIONS BETWEEN JAMAICA AND SCOTLAND.

CARIBBEAN ONE LOVE DINNER PARTY WITH DJs FROM SAXON SOUND 2 COURSE MENU

STARTERS

West Indian Saltfish Fritters
Hot & spicy dipping sauce

Dunkeld Classic Oak Smoked Salmon
Multiple award-winning salmon from the Scottish Highlands

Wye Valley Asparagus, Smoked Quinoa
& Avocado
Torn herbs, lemon and honey dressing

Crispy Squid, Chilli
& Tellicherry Pepper
Cucumber pickle, lime and chilli mayo

London Burrata
*Isle of Wight heritage tomatoes, rocket,
wild garlic salsa verde*

MAINS

Jerk Chicken
Rice and peas, mango salsa

Fettuccine with
Scottish Wild Venison Ragù
Parmesan

Chickpea, Carrot & Labneh Strudel
Smoked quinoa, coriander, harissa

Scottish Salmon, Prawn &
Smoked Haddock Fishcake
Asparagus, tomato, caper and wild garlic butter sauce

Roast Dumfriesshire
Blackface Haggis
Neeps, tatties, liquor

GRILL

Jerk BBQ Hamburger
*Chargrilled 6oz Aberdeenshire rib-steak burger,
hot yellow Scotch bonnet peppers, avocado,
charred pineapple*

12oz Prime Ribeye Steak
*35 day dry aged beef, thrice cooked chips,
Béarnaise or peppercorn sauce
(15 supplement)*

7oz Centre-cut Fillet Steak
*21 day dry aged beef, thrice cooked chips,
Béarnaise or peppercorn sauce
(10 supplement)*

Fish of the Day
*Daily fresh fish from the South Coast.
Please ask your waiter for today's catch
market price*

SIDES

Sautéed spinach, Amalfi lemon, olive oil
5.50

Mashed potatoes, Somerset butter, dulse
4.50

Green leaf salad, vinaigrette
3.75

Thrice cooked hand-cut chips
4.75

DESSERTS

Madagascan Dark Chocolate
& Raspberry Cheesecake
Macerated raspberries, honeycomb | 10

Honey, Ginger &
Passionfruit Parfait
Toasted cocoa nibs | 8.50

Ice Cream & Sorbet
Please ask for today's selection | 7.50

Sticky Toffee Pudding
Toffee and Jamaican rum sauce, Cornish clotted cream | 9
Selection of British Cheese
Spiced mustard fruits, Scottish oatcakes | 12

blackwell
Fine Jamaican Rum

JAMAICA
ONE LOVE

JAMAICA

BOISDALE OF CANARY WHARF



OUR FAVOURITE CARIBBEAN COCKTAILS

REGGAE RUM PUNCH

Wray & Nephew, Blackwell Rum, orange juice, pineapple juice, Grenadine and lime juice
£10.45

DARK & STORMY

Blackwell Rum, lime juice, demerara sugar, Double Dutch ginger beer & Angostura bitters
£10.50

VANILLA DAIQUIRI

Appleton Estate, lime juice, sugar syrup & vanilla bitters
£9.00

COCONUT GINGER FIZZ

Blackwell Rum, Koko Kanu, coco syrup, lime juice ginger beer
£10.45

OLD JAMAICAN

Appleton Estate, lime juice, mint leaves, Angostura bitters, topped with prosecco
£12.00

BLACK GOLD OLD FASHIONED

Blackwell Rum, demerara sugar, chocolate bitters & vanilla bitters
£11.50

Also serving Peroni at £5.50

blackwell
Fine Jamaican Rum

JAMAICA
ONE LOVE

JAMAICA