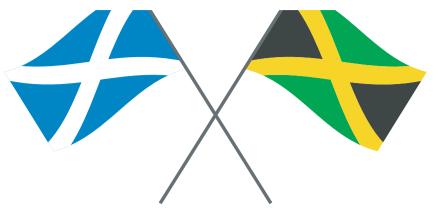


## BOISDALE OF CANARY WHAR



OISDALE HAS BEEN LONDON'S LEADING SCOTTISH RESTAURANT SINCE 1989. IN 1962 JAMAICA DECLARED INDEPENDENCE WITH THE SCOTTISH SALTIR 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

## ONE LOVE DINNER

## WITH DJs FROM SAXON SOUND

2 COURSE MENU

**STARTERS** 



MAINS



West Indian Saltfish Fritters Hot & spicy dipping sauce

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

Salad of Hass Avocado, Baby Kale & Red Quinoa Roasted squash, pomegranate, lemon and honey dressing

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

> London Burrata Wood roasted peppers, black olive tapenade

> > Pickled Orkney Herrings Mustard and dill sauce, rye bread

Jerk Chicken

Ragu of Scottish Venison with Italian Liguori Fettucine Pasta Aged parmesan

Rice and peas, mango salsa

Potato Gnocchi with Broad Bean Pesto (v) Lincolnshire peas, broad beans, girolles and shaved Berkswell ewe's cheese

Arbroath Smoked Haddock, Salmon & Atlantic Prawn Fishcake English samphire, curry velouté

> Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor

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

S

GRILL





SIDES



Cheese & Bacon Burger *Triple cheese, dry cured Ayrshire bacon,* lemon and tarragon mayo

100z Prime Ribeye Steak 35 day dry aged beef, thrice cooked chips, Béarnaise sauce (15 supplement)

8oz Fillet Steak 21 day dry aged, thrice cooked chips, Béarnaise sauce (12 supplement)

Sautéed spinach, Amalfi lemon, olive oil

Mashed potatoes, Somerset butter, dusle

Green leaf salad, vinaigrette 4.5

Thrice cooked hand-cut chips 5.5

DESSERTS



Baked Raspberry Cheesecake Raspberry cranachan, honeycomb, raspberry sauce 10

White Chocolate & Tonka Bean Panna Cotta Marinated Kentish strawberries 10

Valrhona dark chocolate 'Marquise' Poached cherries, pistachio nuts, meringue 12 Great British Farmhouse Cheese

Selection of 5 artisan cheeses served with Highland honey, oatcakes, pears 16

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. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to you bill.



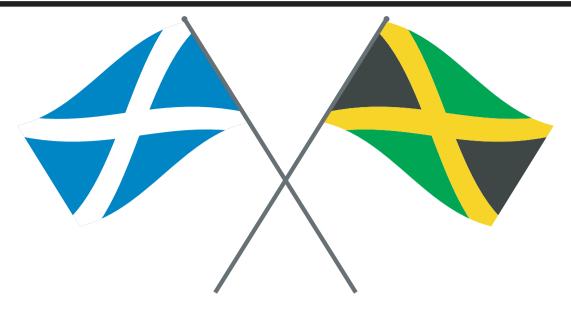














\$	REGGAE RUM PUNCH	⊹
	Wray & Nephew, Blackwell Rum, orange juice, pineapple juice, Grenadine and lime juice ${ t £10.45}$	
·\$	Dark & Stormy	⊰∘
	Blackwell Rum, lime juice, demerara sugar, Double Dutch ginger beer & Angostura bitters £10.50	
\cdot\	Vanilla Daiquiri	⊰°
	Appleton Estate, lime juice, sugar syrup & vanilla bitters £9.00	
<u>\}</u>	COCONUT GINGER FIZZ	<i>⊰</i> ∘
	Blackwell Rum, Koko Kanu, coco syrup, lime juice ginger beer £10.45	
\{\right\}	Old Jamaican	⊰∘
	Appleton Estate, lime juice, mint leaves, Angostura bitters, topped with prosecco	
%	Black Gold Old Fashioned	⊰∘
	Blackwell Rum, demerara sugar, chocolate bitters & vanilla bitters £11.50	

Also serving Peroni at £5.50







