

# 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*

Baby Kale, Avocado &  
Charred Courgette Salad  
*Bulgur wheat, lime, honey and elderflower dressing*

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

London Burrata  
*Wood roasted peppers, black olive tapenade*

#### MAINS

Jerk Chicken  
*Rice and peas, mango salsa*

Ragu of Scottish Venison with  
Italian Liguori Fettucine Pasta  
*Aged parmesan*

Asparagus, Pea & Broad Bean Risotto  
*With shaved Berkswell Ewes cheese and summer truffle*

Arbroath Smoked Haddock, Salmon  
& Atlantic Prawn Fishcake  
*English asparagus, salsa verde dressing*

Roast Dumfriesshire Blackface Haggis  
*Neeps, tatties, liquor*

#### GRILL

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

100oz 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)*

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  
6.5

Mashed potatoes, Somerset butter, dusle  
5.5

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 your bill.

**blackwell**  
Fine & Jamaican Rum

**JAMAICA**  
ONE LOVE

**JAMAICA**

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## 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*

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