

BOISDALE OF CANARY WHARF

APERITIFS

Prosecco Kir Royal <i>With crème de cassis or crème de mûre / crème de pêche or crème de framboise or crème de violette</i>	12.5
Prosecco Mimosa <i>With freshly squeezed orange juice</i>	12.5
Prosecco Bellini <i>With freshly pureed peach</i>	12.5

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon 13.25 / 24 <i>Multiple award-winning salmon from the Scottish Highlands 25ml noggin of The Macallan Fine Oak 8.6</i>	Crispy Squid, Chilli & Tellicherry Pepper 11.95 <i>Cucumber pickle, lime and chilli mayo</i>
Roast Mini Dumfriesshire Blackface Haggis 9.5 <i>Neeps, tatties, liquor 25ml noggin of Glenmorangie Lasanta 6.5</i>	Parfait of Foie Gras & Chicken Liver 13.75 <i>Toasted brioche, spiced chutney</i>
London Burrata 14.5 <i>Wood roasted peppers, basil and pine kernel dressing</i>	Lobster Bisque 12 <i>Splash of Armagnac, croutons, dulse</i>
Charred Purple Sprouting Broccoli, Courgette, Herbed Quinoa Salad 9.75 / 14.75 <i>Lemon and mustard dressing, crispy shallots</i>	Inverawe Smoked Mackerel Pate 12.5 <i>Pickled cucumber, fennel, radish and pink grapefruit</i>
	English Asparagus & Watercress Salad, Poached Hen's Egg 13.50 <i>Pickled mushrooms, truffle dressing</i>

MAIN COURSES

Herb Marinated Free Range Yorkshire Chicken Schnitzel 18.5 <i>Wild rocket, parmesan and shaved vegetable salad, romesco dressing</i>	8oz Centre-cut Fillet 41 <i>Himalayan salt chamber dry aged, grass-fed (served medium-rare) Thrice cooked hand-cut chips, smoked béarnaise sauce</i>
Arbroath Smoked Haddock, Salmon & Atlantic Prawn Fishcake 24.5 <i>English asparagus, tomato and basil dressing</i>	Poached Fillet of Wild Seabass, White Wine & Samphire 32 <i>Wild garlic and mussel risotto</i>
Roasted Cauliflower (v) 16.5 <i>Curried coconut dhal, spiced pumpkin puree</i>	Boisdale Truffle Burger & Thrice Cooked Chips 24.75 <i>Black truffle mayo, triple cheese, roasted mushroom</i>

SIDES

Thrice cooked chips	5.5
Sautéed spinach, Amalfi lemon, olive oil	6.5
Broccoli, smoked olive oil	6.25
Green leaf salad, vinaigrette	4.5
Herbed Cornish early new potatoes, extra virgin olive oil	5.25

SAUCES

Boisdale Bloody Mary ketchup	3
Unami (kimchi) butter	2.5
Smoked béarnaise sauce	3.5
Green peppercorn sauce	3.5

DESSERTS

White Chocolate & Tonka Bean Panna Cotta 10 <i>Marinated Kentish strawberries</i>	
Highland Heather Honey Baked Cheesecake 10 <i>Meringue, whisky marinated oranges</i>	
Great British Farm House Cheese 16 <i>Selection of 5 artisan cheeses served with Highland honey, oatcakes, pears</i>	
Valrhona Dark Chocolate & Fudge Tablet Pave 12 <i>70% dark chocolate sauce, salted hazelnuts</i>	
Sticky Toffee Pudding 11 <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	

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.