

# 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*

Hass Avocado, Spiced Lentil & Heritage Beets  
*Baby kale, chilli, coriander and lime*

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

London Burrata  
*Oregano, lemon & garlic marinated piquillo peppers,  
foraged herb salsa verde*

### MAINS

Jerk Chicken  
*Rice and peas, mango salsa*

Fettuccine with  
Scottish Wild Venison Ragù  
*Parmesan*

Wild Mushroom & Artichoke Wellington  
*Seasonal greens, mushroom fricassee*

Devonshire Crab, Haddock & Leek Fishcake  
*Creamed greens, shellfish 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*

10oz 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

Caramelised Pistachio Baked Cheesecake  
*Chantilly cream, pistachio brittle | 10*

Madagascan Chocolate Iced-Parfait  
*White chocolate-yoghurt ganache, autumn berry compote | 12*

Scottish Raspberry Rum Baba  
*Chantilly cream, Daiquiri sauce, crushed honeycomb | 10*  
Selection of Great British Farmhouse Cheese  
*Served with Highland honey, oatcakes, pears | 12*

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 priced includes VAT of the current rate. A discretionary 12.5% 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*

**blackwell**  
Fine Jamaican Rum

**JAMAICA**  
ONE LOVE

**JAMAICA**