



Santa Rita

AUTUMN SET LUNCH MENU

BOISDALE OF CANARY WHARF

1 course £17.5 2 courses £23.5 3 courses £28.5

— FIRST COURSE —

Empanada, Pumpkin and Chipotle Aioli

Ceviche of Salmon & King Prawns Whipped avocado and jalapeno

Wine pairing suggestion: Santa Rita Medalla Real Gran Reserva Chardonnay RRP £12.7 £6.4

Confit Sweet Potato, Lime, Mango Salsa & Malanga Fritters

Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor

Wine pairing suggestion: Santa Rita Medalla Real Carménère RRP £16 £8

Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado

Rocket, pine kernels and lemon and heather honey dressing

Oysters Rockefeller Baked in herb butter and breadcrumbs (3x)

— MAIN COURSE —

200g Scottish Flat-Iron Steak Fries, chimichurri, palm heart house salad (served pink or well done)

UPGRADE TO 8OZ FILLET STEAK + £10 | OR 12OZ RIBEYE + £12

Wine pairing suggestion: Medalla Real Gran Reserva Cabernet Sauvignon RRP £16.7 £8.35

Buttermilk & Herb Chicken 'Milanese'

Crispy lemon crumb, anchovy and parsley butter, rocket and parmesan

Roast Fillet of Hake, Chilean Corn, Bean & Paprika Chowder

Wine pairing suggestion Santa Rita Medalla Real Gran Reserva Chardonnay RRP £12.7 £6.4

Squash, Mushroom & Sage Risotto Seeded cracker, XO dressing

Boisdale 'Wagyu' Burger & Chips Lemon and tarragon mayo

— PUDDING —

Rum Baba Madagascan vanilla chantilly

Venezuela Chocolate Cremeux Dulce de leche, blueberries

Lemon Posset Shortbread and candied lemon

Selection of Great British Farmhouse Cheese Oatcakes and condiments

SUPPLEMENT + £7

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 14.5% service charge will be added to your bill.