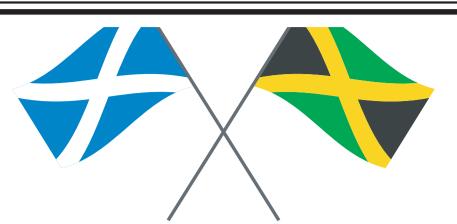


BOISDALE OF CANARY WHARF



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

્ટ્ર

STARTERS





MAINS



West Indian Saltfish Fritters Hot & spicy dipping sauce

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

Wye Valley Asparagus, Smoked Quinoa & Avocado Torn herbs, lemon and honey dressing Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

London Burrata
Isle of Wight heritage tomatoes, rocket,
wild garlic salsa verde

Jerk Chicken Rice and peas, mango salsa

> Fettuccine with Scottish Wild Venison Ragu Parmesan

Chickpea, Carrot & Labneh Strudel Smoked quinoa, coriander, harissa

Scottish Salmon, Prawn & Smoked Haddock Fishcake Asparagus, tomato, caper and wild garlic butter sauce

> Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor

%

GRILL





SIDES



Jerk BBQ Hamburger Chargrilled 6oz Aberdeenshire rib–steak burger, hot yellow Scotch bonnet peppers, avocado, charred pineapple

120z Prime Ribeye Steak 35 day dry aged beef, thrice cooked chips, Béarnaise or peppercorn sauce (15 supplement) 70z 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

Sautéed spinach, Amalfi lemon, olive oil 5.50

Mashed potatoes, Somerset butter, dusle 4.50

Green leaf salad, vinaigrette 3.75

Thrice cooked hand-cut chips 4.75

્રે

DESSERTS



Madagascan Dark Chocolate & Raspberry Cheesecake Macerated raspberries, honeycomb | 10

Honey, Ginger & Passionfruit Parfait Toasted cocoa nibs | 8.50

Ice Cream & Sorbet
Please ask for today's selection | 7.50
Sticky Toffee Pudding
Toffee and Jamaican rum sauce, Cornish clotted cream | 9

Selection of British Cheese Spiced mustard fruits, Scottish oatcakes | 12















c	Danger and Daniel Daniel	2
·}	REGGAE RUM PUNCH	
	Wray & Nephew, Blackwell Rum, orange juice, pineapple juice, Grenadine and lime juice ${\hbox{\tt Lio.}45}$	
<i>\</i>	Dark & Stormy	⊰∘
	Blackwell Rum, lime juice, demerara sugar, Double Dutch ginger beer & Angostura bitters ${ m £i0.50}$	
%	Vanilla Daiquiri	⊰∘
	Appleton Estate, lime juice, sugar syrup & vanilla bitters £9.00	
<u>\}</u>	Coconut Ginger Fizz	⊰°
	Blackwell Rum, Koko Kanu, coco syrup, lime juice ginger beer £10.45	
<u>\}</u>	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





