

BOISDALE OF CANARY WHARF DINNER & SHOW

APERITIFS

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

Sourdough Bread from the St John Bakery

Served with Somerset butter, seaweed tapenade £4.95

Greek Olives Kalamata, early harvest Halkidiki £4.25	Almonds Fire roast and smoked £4.5	Beer Sticks Pork, chilli and fennel £4.95	West Indian Saltfish Fritters Hot and spicy sauce £11
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FIRST COURSES

Dunked Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, wasabi mayonnaise

Rabbit, Ham Hock & Chicken Terrine

Celeriac and apple remoulade, mustard mayo, toasted brioche

Bulgur Wheat Salad, Avocado & Pomegranate

Persian spiced walnut, chilli and coriander dressing, chilli and mixed seed cracker

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

(Add a noggin of 25 cl Aberfeldy 12 yr £7 for an additional supplement)

London Burrata

Roast peppers, spiced chickpeas, walnut dressing

Shellfish Bisque with Crab Dumplings

Coconut, chilli, coriander

GREAT SCOTTISH PIZZA

Crisp Neapolitan sour dough base, topped with the very finest ingredients from Scotland

Dunkeld Fine Smoked Salmon

Salsa verde, red onion, caper, lemon-infused crème fraîche

Wild Chanterelle Mushrooms & Blue Cheese

Salsa verde, foir di latte mozzarella, Strathdon Blue

Boisdale Margherita

Salsa verde, Scottish mozzarella

Scottish Fillet of Beef

Dry aged, grass fed fillet steak, horseradish, watercress, aged parmesan

Wild Venison & Haggis Venison ragu, Blackface haggis, Scottish mozzarella, black truffle

MAIN COURSES

Buttermilk Chicken 'Milanese'

Crisp lemon crumb, red onion and tomato salad

Fillet of Cornish Seabass

Linguine, clams, smoked garlic cream sauce

Fish of the Day

Daily fresh fish from the South Coast—please ask for details

Scottish Smoked Haddock, Salmon & Prawn Fishcake

Watercress velouté, fennel, radishes

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce

£5 supplement

Glazed Jerusalem Artichoke and Chestnut Mushroom Tartlet (v)

Leek fricassee and parsley sauce

Slow Cooked Feather-blade of Scottish Beef,

Mushrooms & Tarragon

Potato puree, braising liquor and onion sauce

SIDES

Thrice cooked chips	5.95
Truffle, rosemary & parmesan chips	6.75
Mashed potatoes, Somerset butter, dulse	5.75
Bashed neeps, swede, carrot & black pepper	5.5
Special vegetables of the day	market price
Sautéed spinach, Amalfi lemon, olive oil	7.5
Broccoli, smoked olive oil	6
Green beans, almond butter	6.5

DESSERTS

Boisdale Fruit Crumble	10.5
English custard	
Baked Vanilla & Lemon Cheesecake	12.5
Spiced Bavarian cookie, hazelnut brittle	
Selection of British Cheese	16
Spiced pear chutney, Scottish oatcakes	
Sticky Toffee Pudding Toffee	12
Jamaican rum sauce, Cornish clotted cream	
Sacher Chocolate Torte	13
Madagascan vanilla chantilly cream	

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.