

BOISDALE OF CANARY WHARF

BONNIE PRINCE

64.5

FIRST COURSES

Cullen Skink

Traditional smoked haddock chowder, leeks, and quails' eggs

Pickled Orkney Herrings

Potato, red onion and horseradish salad

Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts

MAIN COURSE

Roast Dumfriesshire Blackface Haggis

Mashed potatoes, bashed neeps

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9

Mighty and peaty Glencadam Reserva Andalucia 8.6

Hebridean Seatrout & Smoked Haddock Fishcake

Sautéed greens, Chablis and Chive Butter Sauce

Scottish Wild Mushroom & Lentil 'Wellington'

Creamed leeks, red wine, rosemary

DESSERT

'Tablet' Fudge Cheesecake

Salted caramel, dark Valrhona chocolate

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears

£6.5 SUPPLEMENT

ADDITIONAL SIDE ORDERS

Boisdale soda bread *Somerset butter, Seaweed tapenade 6.95*

Vegetables & Salad

Potatoes

Sautéed Spinach 8

Thick-cut Chips 6.95

Creamed spinach with black truffle 12

Boiled Cornish Early Potatoes, parsley & garden mint 7

Broccoli with shallots & anchovy butter 8

Truffle, Rosemary & Parmesan chips, truffle aioli 10

Heritage tomato & red onion salad 7.5

Mashed potatoes, Somerset butter, dulse 7

Green leaf salad, vinaigrette 6.5

All dietary & vegetarian options & requested will be made available on the day.

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.