

BOISDALE OF CANARY WHARF

BURNS WEEK SPECTACULAR 2026 SUPPER & SHOW

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Croquetas

Ham knuckle, triple cheese (2)
5.5

Salt Cod 'Doughnuts'

Hot and spicy aioli (3)
6.5

Olives & Almonds

6.5

Salami Sticks

Pork, chilli and fennel
5.5

Deep Fried Whitebait

Caper mayo
10

Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts

Cullen Skink

Traditional smoked haddock chowder, leeks, and quails' eggs

Pickled Orkney Herrings

Potato, red onion and horseradish salad

Dunkeld Classic Oak Smoked

Scottish Salmon

Shallots, capers, chives

Ballantine of Scottish Partridge & Guineafowl

Hazelnut, beans, black truffles

Mini Roast Dumfriesshire Blackface Haggis

Mashed potatoes, bashed neeps

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.8 | Tomintoul 16yo 11.2

Mighty and peaty Glencadam 10yo 8.9 | Glencadam 15yo 11.7

Butter Poached Breast of Lowland Pheasant

Smoked skirlie mash, black kale, mushroom and tarragon sauce

Roast Prime Scottish Fillet Steak

35 day Himalayan salt chamber dry aged

Thrice cooked chips, bearnaise sauce | £10 supplement

Hebridean Seatrout & Smoked Haddock Fishcake

Sauteed greens, Chablis and Chive Butter Sauce

**Scottish Seabass Fillet, Shellfish
& Saffron Sauce**

New potatoes, dulse and lemon

**Scottish Wild Mushroom
& Lentil 'Wellington'**

Creamed leeks, red wine, rosemary

'Tablet' Fudge Cheesecake

Salted caramel, dark Valrhona chocolate

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

Scotch Tart, Whisky & Demerara Whipped Cream

Candied fruits and almonds

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears | £6.5 supplement

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.