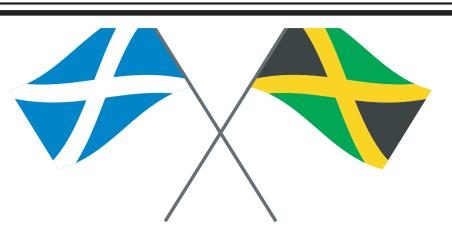


# BOISDALE OF CANARY WHARF



Boisdale has been the 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

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#### **STARTERS**





#### MAINS



West Indian saltfish fritters hot & spicy dipping sauce

Dunkeld classic oak smoked salmon multiple award-winning salmon from the Scottish Highlands

Avocado, Sicilian blood orange & red quinoa salad mint, olive, smoked almonds Crispy squid, chilli

& Tellicherry pepper cucumber pickle, lime & chilli mayonnaisee

London burrata beetroot, black walnut, chickpeas, cold pressed olive oil

Fettuccine with Scottish wild venison ragu aged parmesan

Jerk chicken rice & peas, mango salsa

Liguori fettuccine white truffle butter, black Italian truffles

Cullen-skink fish cake Smoked haddock, creamed leeks, cockle vinaigrette

Roast Dumfriesshire Blackface haggis neeps, tatties, liquor

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#### GRILL









Classic Hamburger chargrilled 60z Aberdeenshire rib-steak burger, tarragon mayonnaise dill pickles, red onion, beef tomatoes and chips

120z prime ribeye steak 35 day dry aged Buccleuch beef, thrice cooked chips, Béarnaise or peppercorn sauce (£15 supplement) 70z centre-cut fillet steak 21 day dry aged Buccleuch 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 4.25

Thrice cooked hand-cut chips 5.50

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DESSERTS



Madagascan dark chocolate & raspberry cheesecake macerated raspberries, honeycomb 10

Honey, ginger & passion-fruit parfait toasted cocoa nib | 8.50

Ice cream & sorbet

please ask for today's selection | 7.50

Sticky toffee pudding

toffee & Jamaican rum sauce, Cornish clotted cream 9

Selection of British cheese spiced mustard fruits, Scottish oatcakes 12















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







