

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

STARTERS

- 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*

MAINS

- Jerk chicken
rice & peas, mango salsa
- Fettuccine
with Scottish wild venison ragu
aged parmesan
- 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

GRILL

- Classic Hamburger
*chargrilled 6oz Aberdeenshire rib-steak burger,
tarragon mayonnaise dill pickles, red onion,
beef tomatoes and chips*
- 12oz prime ribeye steak
*35 day dry aged Buccleuch beef, thrice cooked chips,
Béarnaise or peppercorn sauce
(£15 supplement)*
- 7oz 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*

SIDES

- 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

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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OUR FAVOURITE CARIBBEAN COCKTAILS

REGGAE RUM PUNCH

Wray & Nephew, Blackwell Rum, orange juice, pineapple juice, Grenadine and lime juice
£10.45

DARK & STORMY

Blackwell Rum, lime juice, demerara sugar, Double Dutch ginger beer & Angostura bitters
£10.50

VANILLA DAIQUIRI

Appleton Estate, lime juice, sugar syrup & vanilla bitters
£9.00

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

blackwell
Fine Jamaican Rum

JAMAICA
ONE LOVE

JAMAICA