

# BOISDALE OF CANARY WHARF

## DJ SUPPER NIGHTS

### FOR THE TABLE

|                         |                         |          |                  |                         |                      |
|-------------------------|-------------------------|----------|------------------|-------------------------|----------------------|
| Boisdale Soda           | Croquetas (2) £5.5      | Salt Cod | Olives & Almonds | Salami Sticks           | Deep Fried Whitebait |
| Bread                   | Ham knuckle, triple     | 'Donuts' | £6.5             | £5.5                    | £10                  |
| Somerset butter, cheese | Hot and spicy aioli (3) |          |                  | Pork, chilli and fennel | Caper mayo           |

### STARTERS

#### West Indian Saltfish Fritters

Hot & spicy dipping sauce

#### Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

#### Crispy Fried Squid

Cucumber pickle, lime and chilli mayo

#### London Burrata

Salt baked beetroot, sorrel, dressed lentils

#### Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts

#### Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin Glencadam Reserva Andalucia 8.6

Tomintoul 10 yr 7.9 / Tomintoul 16yr 11.9

### MAIN COURSES

#### Buttermilk Chicken 'Milanese'

Crisp lemon crumb, red onion and tomato salad

#### Hebridean Seatrout & Smoked Haddock Fishcake

Sauteed greens, Chablis and chive butter sauce

#### Boisdale Margherita Pizza

Scottish mozzarella, tomato and herb sauce

#### Sautéed Potato Gnocchi, Roast

#### Butternut Squash & Sage

Chestnut pesto, black kale

#### Fish of the Day

Daily fresh fish from the South Coast.

Please ask your waiter for today's catch

### GRILL

#### Cheese & Bacon Burger

Triple cheese, dry cured Ayrshire bacon, lemon and tarragon mayo, thrice cooked chips

#### 12oz Prime Ribeye Steak (£18 supplement)

35 day dry aged beef, thrice cooked chips, Béarnaise sauce

#### 8oz Fillet Steak (£15 supplement)

21 day dry aged, thrice cooked chips, Béarnaise sauce

### SIDES & SAUCES

#### Vegetables & Salad

Sautéed spinach £8

Creamed spinach with black truffle £12

Broccoli with shallots & anchovy butter £8

Gratinated garlic mushrooms, breadcrumbs & parsley £10

Heritage tomato & red onion salad £7.5

Green leaf salad £6.5

Rocket salad, shaved parmesan & mustard dressing £9

Special vegetable of the day market price

#### Potatoes

Thick-cut chips £6.95

Boiled Cornish early potatoes, parsley & garden mint £7

Mashed potatoes, Somerset butter, dulse £7

### DESSERTS

#### Sticky Toffee Pudding

£13.75

Toffee and Jamaican rum sauce, Cornish clotted cream

#### Gluten Free Chocolate Brownie

£13.5

White chocolate and yogurt ganache, 70% chocolate sauce

#### Selection of British Cheese

£18

Spiced pear chutney, Scottish oatcakes

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.