



DJ SUPPER NIGHTS BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Fried Whitebait

Caper mayo

10

Wild Venison Bresaola

Lemon and olive oil

12

Olives & Almonds

6.5

Crispy Haggis

Bon-Bons (3)

6.5

— FIRST COURSE —

West Indian Saltfish Fritters

Hot & spicy dipping sauce

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Pickles, chilli, citrus mayonnaise

London Burrata with Roasted Butternut Squash

Hot honey, rocket & pumpkin seeds

**Terrine of Suffolk Chicken, Ham Hock
& Wild Mushroom**

Spiced piccalilli, dressed leaves

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin Glencadam Reserva Andalusia 8.6

Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

— MAIN COURSE —

Buttermilk Chicken 'Milanese'

Crisp lemon crumb, red onion and tomato salad

Hebridean Seatrout & Smoked Haddock Fish Cake

Purple sprouting broccoli, warm green goddess sauce

Risotto of Morel Mushroom & Wild Garlic

Parmesan crackling, salsa verde

**Foulness Salt Marsh Lamb, Wild Garlic
& Meyer Lemon**

Roast rump, crispy pressed shoulder, mashed potatoes

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

— DESSERTS —

Dark Chocolate Tart

Raspberries, pistachio, Chantilly cream

13.5

Baked Vanilla Cheesecake

With spiced caramel poached pineapple

12.5

Selection of British Cheese

Heather honey, Scottish oatcakes

18

— SIDES & SAUCES —

Vegetables & Salad

Sautéed spinach 8

Creamed spinach with black truffle 12

Broccoli with miso butter & toasted seeds 8

Sautéed wild mushrooms with lovage 12

Green leaf salad 6.5

Special vegetable of the day market price

Potatoes

Chips 6.95

Boiled Cornish early potatoes, parsley & garden mint 7

Mashed potatoes, Somerset butter, dulse 7

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 14.5% service charge will be added to your bill.