



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

**Pressed Cheltenham Beetroots with Whipped
Suffolk Goats' Cheese**

Blackcurrant, caramelised walnuts, sorrel

**Carpaccio of Wild Scottish Venison,
Gin & Juniper**

Watercress, black truffle mayo, shaved Pecorino

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Pickles, chilli, citrus mayonnaise

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin Glencadam Reserva Andalusia 8.6

Tomintoul 10 yr 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

Sauté Potato Gnocchi, Roasted Squash & Sage

Pumpkin seed pesto, aged Parmesan

**Breast of Suffolk Chicken,
Truffle Mousse & Asparagus**

Potato mousseline, morel mushroom and tarragon cream sauce

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 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

— DESSERTS —

**Dark Chocolate Mousse,
Boozy Cherries & Hazelnuts** 13.5

70% Valrhona cocoa, crème chantilly, praline

Baked Passion Fruit Cheesecake 12.5

Meringue, vanilla chantilly cream and raspberries

Selection of British Cheese 18

Heather honey, 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 14.5% service charge will be added to your bill.