



BOISDALE OF CANARY WHARF

DINNER

FIRST COURSES

Wild mushroom & tarragon cream soup (v)
roast chestnuts & crème fraiche

Crispy Szechuan pepper & chilli squid
brown crab mayonnaise

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
25ml noggin of Glenrothes 12yr single malt 6 supplement

Pressed terrine of Highland pheasant
rabbit & ham hock, boozy prunes, wild mushrooms & caramelised apple

OYSTERS

½ dozen Mersea rocks *over-ice with shallot vinegar*
(5 supplement)

SALADS

Salad of smoked quinoa, avocado & wood roasted peppers (v)
gem lettuce, lemon thyme & sweet mustard dressing

Atlantic prawn & avocado cocktail
Boisdale's cocktail sauce, green harissa, crispy gem

OUTSTANDING SCOTTISH SMOKED SALMON

Dunkeld classic oak smoked salmon
multiple award winning salmon from the Scottish Highlands
(5 supplement)
25ml chilled Belvedere Smogary Forrest 6.5 supplement

John Ross kiln cured smoked salmon
Founded Aberdeenshire 1869, supplier to the Queen
25ml chilled Belvedere classic vodka 4.5 supplement
All served with horseradish cream, capers & lemon

Boisdale's Bowmore whisky-cured smoked salmon
Infused with 16yr single malt from the Isle of Islay
(7.5 supplement)
25ml chilled Belvedere Lake Bartezek 6.5 supplement

MAIN COURSES

Wild Peterhead cod fillet
braised lentils with pancetta, spinach, salsa verde

Tortellini of iron bark pumpkin & sage
pumpkin seed pesto, spinach, crispy sage leaves (v)

Chargrilled herb marinated free range chicken breast
pickled cabbage slaw, red pepper & walnut dressing

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
25ml noggin of Glenrothes 12yr single malt 6 supplement

Whole Lobster
Char grilled with garlic & chilli butter, summer leaf salad
(20 supplement)

SIDES

Truffle, rosemary & parmesan chips
6

Wilted spinach
5.75

Roasted mushrooms, chilli, garlic & shallots
4.75

Tomato, avocado, red onion & basil salad
7.5

DISH OF THE DAY

- Monday *Chargrilled calves' liver, polenta with truffles, maple-curd bacon*
- Tuesday *5oz minute steak, thrice cooked chips, Béarnaise sauce*
- Wednesday *Braised venison & wild mushroom pie with goose fat roast potatoes*
- Thursday *Hot smoked sausage with mash potatoes, red wine sauce and crispy shallots*
- Friday *Confit Barbary duck leg, potato gratin, spinach, red wine & bone marrow sauce*
- Saturday *Roast sirloin of Gloucester Old spot pork, braised peas, bacon & lettuce*
- Sunday *Slow roast rib of Aberdeenshire beef, Yorkshire pudding, seasonal vegetables, red wine gravy*

THE FINEST SCOTTISH BEEF

"Our master butcher, Matty O'Brien, goes to extraordinary lengths to guarantee the provenance of the very finest, fully traceable Scottish grass-fed beef. Buccleuch Scotch Beef, selected by Royal Warrant holding butchers Campbell Brothers, supply us here at Boisdale and the Royal Household with probably the best dry aged beef in the world!"

Boisdale Classic rib-steak hamburger
tarragon mayonnaise, dill pickles, red onion, beef tomatoes

12oz dry aged Highland grazed prime rib-eye (medium-rare)
Superb flavour, great marbling
(10 supplement)

Black Truffle rib-steak hamburger
watercress, melted Swiss cheese, roast mushrooms

10oz Buccleuch fillet steak on the bone
probably the best steak in the world!
(15 supplement)

All served with thrice cooked hand cut chips

Head Chef **Andrew Donovan**

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. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Please ask your waiter about allergens within the dishes.