

BOISDALE OF CANARY WHARF

DINNER AND SHOW

APERITIFS

Prosecco Kir Royal 12.5 <i>With crème de cassis or crème de mûre or crème de pêche or crème de framboise or crème de violette</i>	Prosecco Mimosa 12.5 <i>With freshly squeezed orange juice</i>	Prosecco Bellini 12.5 <i>With freshly pureed peach</i>
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FOR THE TABLE

Boisdale Soda Bread 6.95 <i>Somerset butter, seaweed tapenade</i>	Salt Cod 'Doughnuts' (3) 6.5 <i>Hot and spicy aioli</i>	Salami Sticks 5.5 <i>Pork, chilli and fennel</i>
Croquetas (2) 5.5 <i>Ham knuckle, triple cheese</i>	Olives & Almonds 6.5	Deep Fried Whitebait 10 <i>Caper mayo</i>

FIRST COURSES

Celeriac & Chestnut Soup with Pheasant Dumplings <i>Black truffle cream</i>	Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf (v) <i>Chilli, hazelnuts, cold pressed olive oil</i>
Dunkeld Classic Oak Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highlands</i>	Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin Tomintoul 10yrs 8.5 Glencadam 10yrs 9.5</i>
Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, lemon, sriracha mayonnaise</i>	London Burrata <i>Salt baked beetroot, sorrel, dressed lentils</i>
Duck Liver & Armagnac Parfait <i>Toasted brioche, marmalade relish</i>	

MAIN COURSES

Buttermilk Chicken 'Milanese' <i>Crispy lemon crumb, tomato and red onion salad</i>	Slow Cooked Feather-blade of Scottish Beef <i>Celeriac and potato gratin, greens, claret sauce</i>
Smoked Haddock, Seatrout & Prawn Fishcake <i>Creamed leeks, Chablis and chive sauce</i>	Roast Fillet of Seabass, Crab & Chilli Risotto <i>Brown crab butter, coriander, ginger</i>
Sautéed Potato Gnocchi, Roast Butternut Squash & Sage (v) <i>Chestnut pesto, black kale</i>	Dry-aged Aberdeenshire Fillet Steak (served medium-rare) <i>Thrice cooked hand-cut chips, béarnaise sauce £9 SUPPLEMENT</i>
Fish of the Day <i>Ask your server for details</i>	Boisdale Truffle Burger & Thrice Cooked Chips <i>Triple cheese, roast mushroom, black truffle mayo</i>
Roast Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin Tomintoul 10yrs 8.5 Glencadam 10yrs 9.5</i>	Boisdale Classic Burger & Thrice Cooked Chips <i>Lemon-tarragon mayo, dill pickles</i>

SIDES

Vegetables & Salad	Potatoes
<i>Bashed neeps; swede, carrot & black pepper</i> 6.5	<i>Thick-cut chips</i> 6.95
<i>Sautéed spinach</i> 8	<i>Boiled Cornish early potatoes, parsley & garden mint</i> 7
<i>Creamed spinach with black truffle</i> 12	<i>Truffle, rosemary & parmesan chips, truffle aioli</i> 10
<i>Broccoli with shallots & anchovy butter</i> 8	<i>Mashed potatoes, Somerset butter, dulse</i> 7
<i>Sautéed garlic mushrooms, parsley & breadcrumbs</i> 7.5	
<i>Heritage tomato & red onion salad</i> 7.5	
<i>Green leaf salad</i> 6.5	
<i>Special vegetable of the day</i> market price	

PUDDING

Gluten Free Chocolate Brownie 13.5 <i>White chocolate and yogurt ganache, 70% chocolate sauce</i>
Valrhona Dark Chocolate 'Marquise' 13 <i>Black current, honeycomb</i>
Hazelnut & Praline Baked Cheesecake 13.5 <i>Dark chocolate sauce, hazelnut brittle</i>
Selection of British Cheese 18 <i>Spiced pear chutney, Scottish oatcakes</i>
Selection of Ice Cream & Sorbets 12

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.