

BOISDALE OF CANARY WHARF

DINNER AND SHOW

APERITIFS

Prosecco Kir Royal	12.5	Prosecco Mimosa	12.5	Prosecco Bellini	12.5
With crème de cassis or crème de mûre or crème de pêche or crème de framboise or crème de violette		With freshly squeezed orange juice		With freshly pureed peach	

FOR THE TABLE

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

FIRST COURSES

Cullen Skink	Chicory, Pear & Lanark Blue Cheese Salad
Traditional smoked haddock chowder, leeks and quails' eggs	Honey, mustard, caramelised walnuts
Dunkeld Classic Oak Smoked Salmon	Roast Mini Dumfriesshire Blackface Haggis
Multiple award-winning salmon from the Scottish Highlands	Neeps, tatties, liquor Add a 25ml noggin Glencadam Reserva Andalucia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9
Crispy Squid, Chilli & Tellicherry Pepper	London Burrata
Cucumber pickle, lemon, sriracha mayonnaise	Salt baked beetroot, sorrel, dressed lentils

MAIN COURSES

Buttermilk Chicken 'Milanese'	Roast Dumfriesshire Blackface Haggis
Crispy lemon crumb, tomato and red onion salad	Neeps, tatties, liquor Add a 25ml noggin Glencadam Reserva Andalucia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9
Hebridean Seatrout & Smoked Haddock Fishcake	Scottish Seabass Fillet, Shellfish & Saffron Sauce
Sautéed greens, Chablis and chive butter sauce	New potatoes, dulse and lemon
Sautéed Potato Gnocchi, Roast Butternut Squash & Sage (v)	Dry-aged Aberdeenshire Fillet Steak (served medium-rare)
Chestnut pesto, black kale	Thrice cooked hand-cut chips, béarnaise sauce £9 SUPPLEMENT
Fish of the Day	Boisdale Truffle Burger & Thrice Cooked Chips
Ask your server for details	Triple cheese, roast mushroom, black truffle mayo
Slow Cooked Feather-blade of Scottish Beef	Boisdale Classic Burger & Thrice Cooked Chips
Celeriac and potato gratin, greens, claret sauce	Lemon-tarragon mayo, dill pickles

SIDES

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

PUDDING

Gluten Free Chocolate Brownie	13.5
White chocolate and yogurt ganache, 70% chocolate sauce	
Boisdale's Cranachan	12.95
Raspberries, oat cookie, whisky chantilly, honeycomb	
'Tablet' Fudge Cheesecake	13.5
Salted caramel, dark Valrhona chocolate	
Selection of British Cheese	18
Spiced pear chutney, Scottish oatcakes	
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.