

# BOISDALE OF CANARY WHARF

## DINNER AND SHOW

### APERITIFS

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

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

### FIRST COURSES

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

### MAIN COURSES

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

### SIDES

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

### PUDDING

<b>Gluten Free Chocolate Brownie</b> 13.5 <i>White chocolate and yogurt ganache, 70% chocolate sauce</i>
<b>Boisdale's Cranachan</b> 12.95 <i>Raspberries, oat cookie, whisky chantilly, honeycomb</i>
<b>'Tablet' Fudge Cheesecake</b> 13.5 <i>Salted caramel, dark Valrhona chocolate</i>
<b>Selection of British Cheese</b> 18 <i>Spiced pear chutney, Scottish oatcakes</i>
<b>Selection of Ice Cream &amp; Sorbets</b> 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.