

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) Ham knuckle, triple cheese 5.5	Olives & Almonds 6.5	Deep Fried Whitebait Capers mayo 10

FIRST COURSES

Chilled Heritage Tomato 'Gazpacho' Soup

Rosary goats' cheese crostini, smoked almonds

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Fried Squid

Cucumber pickle, lime and chilli mayo

Isle of Wight Tomato, Avocado & Crispy Falafel (v)

House vinaigrette

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin

Tomintoul 10yrs 7.5 / Glencadam 10yrs 8.5

Duck Liver & Armagnac Pâté

Plum chutney, toast, pickles

London Burrata

Fennel, confit of peppers, walnuts

GREAT SCOTTISH PIZZA *Crisp Neapolitan sour dough base, topped with the very finest ingredients from Scotland*

Dunkeld Fine Smoked Salmon

Salsa verde, red onion, caper, lemon-infused crème fraîche

Boisdale Margherita

Scottish mozzarella, tomato and herb sauce

Wild Chanterelle Mushrooms & Blue Cheese *Salsa verde, foir di latte mozzarella, Strathdon Blue*

Wild Venison & Haggis

Venison ragu, Blackface haggis, Scottish mozzarella, black truffle

Triple Spiced Scottish Beef Fillet

Spiced beef ragu, jalapeno, chipotle ranch dressing

MAIN COURSES

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin

Tomintoul 10yrs 7.5 / Glencadam 10yrs 8.5

Dry-aged Aberdeenshire Fillet Steak

(served medium-rare) £9 SUPPLEMENT

Thrice cooked hand-cut chips, béarnaise sauce

Orkney Salmon & Smoked Haddock

Fishcake

Parsley sauce, shaved fennel, radishes

Baked Fillet of Haddock with a Soft Herb Crust

Crushed peas, tartare sauce, thick-cut chips

Fish of the Day

Ask your server for details

Buttermilk Chicken 'Milanese'

Crisp lemon crumb, red onion and tomato salad

Sautéed Gnocchi, Broad Beans,

Peas & Basil (v)

Lemon and aged Parmesan

Slow Cooked Feather-blade of Scottish Beef with Black Truffle

Potato puree, spinach, mushroom and tarragon sauce

Boisdale Truffle Burger & Thrice

Cooked Chips

Black truffle mayo, triple cheese, roasted mushroom

Cheese & Bacon Burger & Thrice

Cooked Chips

Triple cheese, dry cured Ayrshire bacon,

lemon-tarragon mayo

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,</i>
<i>Creamed spinach with black truffle</i> 12	<i>parsley & garden mint</i> 7
<i>Broccoli with shallots & anchovy butter</i> 8	<i>Truffle, rosemary & parmesan chips, truffle aioli</i> 10
<i>Sautéed garlic mushrooms, parsley & breadcrumbs</i> 7.5	<i>Mashed potatoes, Somerset butter, dulse</i> 7
<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

Dark Chocolate Tart 13.5 <i>Cocoa, crème fraîche, honeycomb</i>
Raspberry Cranachan Parfait 12.95 <i>Whisky marinated raspberries, hob-nobs, honey</i>
Baked Mango & Vanilla Cheesecake 13 <i>Passion fruit, chantilly cream</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.