

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

Cream of Celeriac Soup with Wild Mushrooms

Focaccia croutons, parsley oil

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Fried Squid

Cucumber pickle, lime and chilli mayo

Marinated Beetroot, Suffolk Gem & Barrel Aged Feta Salad (v)

Chilli, pickled walnuts, lemon dressing

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

Roast squash, sage, pumpkin seed pesto

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, foie 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

Sautéed spinach, aubergine, caper dressing

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

Roast Cauliflower, Moroccan Spices & Pomegranate (v)

Coriander hummus, walnuts, roast peppers

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

Bashed neeps; swede, carrot & black pepper 6.5

Sautéed spinach 8

Creamed spinach with black truffle 12

Broccoli with shallots & anchovy butter 8

Sautéed garlic mushrooms, parsley & breadcrumbs 7.5

Heritage tomato & red onion salad 7.5

Green leaf salad 6.5

Special vegetable of the day market price

Potatoes

Thick-cut chips 6.95

Boiled Cornish early potatoes, 7

parsley & garden mint 7

Truffle, rosemary & parmesan chips, truffle aioli 10

Mashed potatoes, Somerset butter, dulse 7

PUDDING

Gluten Free Chocolate Brownie 13.5

White chocolate and yogurt ganache, 70% chocolate sauce

Boisdale's Cranachan 12.95

Whisky marinated raspberries, hob-nobs, honey

Baked Lemon Cheesecake 13

Baked meringue and lemon curd

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.