



DINNER & SHOW

BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread *Somerset butter, seaweed tapenade* 6.95

Oysters for the Table 26
6 jersey oysters served with shallot mignonette

Wild Venison Bresaola 12
Lemon & olive oil

Crispy Haggis Bon-Bons (3) 6.5

Salt Cod 'Doughnuts' (3) 6.5
Hot and spicy aioli

Olives & Almonds 6.5

Deep Fried Whitebait 10
Caper mayo

— FIRST COURSE —

**Warm Salad of Marinated
Globe Artichokes, Potato
Mousseline & Truffle Honey**
Green beans and hazelnuts

**Terrine of Suffolk Chicken,
Ham Hock & Wild Mushrooms**
Spiced piccalilli, dressed leaves

**Potted Prawns in a
Spiced Crab Butter**
Toast, lemon

— MAIN COURSE —

**Foulness Salt Marsh Lamb with
Wild Garlic & Meyer Lemon**
Roast rump, crispy pressed shoulder, mashed potatoes

**Scottish Seabass Fillet,
Rosti Potato & Asparagus**
Samphire puree and saffron velouté

Boisdale Cheese & Bacon Burger & Chips
Triple cheese, crispy Ayrshire bacon, lemon and tarragon mayo

Risotto of Morel Mushroom & Wild Garlic
Parmesan crackling & wild garlic salsa verde

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Chips, béarnaise sauce

SUPPLEMENT £8

— SIDES —

Vegetables & Salad

Green leaf salad	6.5
Heritage tomato & red onion salad	7.5
Bashed neeps; swede, carrot & black pepper	6.5
Sautéed wild mushrooms with lovage	15
Sautéed spinach	8
Creamed spinach with black truffle	12
Broccoli with miso butter & toasted seeds	8
Special vegetable of the day	market price

Potatoes

Chips	6.95
Boiled Cornish early potatoes, parsley & garden mint	7
Truffle, rosemary & parmesan chips, truffle aioli	10
Mashed potatoes, Somerset butter, dulse	7

— SAUCES —

Claret gravy	4.75
Boisdale Bloody Mary ketchup	4.75
Wild mushroom cream sauce	15
Black truffle mayo	4.75
Smoked bearnaise sauce	4.75
Green peppercorn sauce	4.75

— DESSERTS —

Dark Chocolate Tart
Raspberries, pistachio, Chantilly cream

**Boisdale's Rhubarb
Cranachan**
*Poached Yorkshire rhubarb, oats,
whisky, honeycomb*

Selection of British Cheese
*Served with Scottish oatcakes and
a selection of condiments*
SUPPLEMENT £6.5

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 14.5% service charge will be added to your bill.