



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

Olives & Almonds 6.5

Salt Fish Fritters (3) 6.5

Hot and spicy aioli

Wild Venison Bresaola 12

Lemon & olive oil

Crispy Haggis

Bon-Bons (3) 6.5

Deep Fried Whitebait 10

Caper mayo

— FIRST COURSE —

Pressed Cheltenham Beetroots with Whipped Suffolk Goats' Cheese

Blackcurrant, caramelised walnuts, sorrel

Capaccio of Wild Scottish Venison, Gin & Juniper

Watercress, black truffle mayo, shaved Percorio

Dill-marinated Seatrout Gravlax with Dressed Cornish Crab

Shaved fennel and radish salad, brown crab mayo

— MAIN COURSE —

Breast of Suffolk Chicken, Truffle Mousse & Asparagus

Potato mousseline, morel mushroom and tarragon cream sauce

Boisdale Cheese & Bacon Burger & Chips

Triple cheese, crispy Ayrshire bacon, lemon and tarragon mayo

Roast Fillet of Seabass, Cornish Mussels & Clams

Saffron risotto, braised fennel, sauce Vierge

Sauté Potato Gnocchi, Roasted Squash & Sage

Pumpkin seed pesto, aged Parmesan

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, dulce 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 Mousse, Boozy Cherries & Hazelnuts 13.5
70% Valrhona cocoa, crème chantilly, praline

Boisdale's Rhubarb Cranachan 12.95
Poached Yorkshire rhubarb, oats, whisky, honeycomb

Baked Passion Fruit Cheesecake 12.5
Meringue, vanilla chantilly cream and raspberries

Selection of British Cheese 18
Served with Scottish oatcakes and a selection of condiments

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.