



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 —

**Warm Celeriac &  
Truffle Parfait**

*Wild mushroom velouté,  
celeriac crisps, summer truffle*

**Ballantine of Partridge &  
Guinea Fowl**

*Celeriac remoulade,  
damsons, hazelnuts*

**Potted Prawns in a  
Spiced Crab Butter**

*Toasted soda bread, lemon*

## — MAIN COURSE —

**Roast Haunch of Wild Highland Venison,  
Sautéed Girolles & Claret Gravy**

*Venison shoulder croquette, baby onions, confit garlic*

**Boisdale Cheese & Bacon  
Burger & Chips**

*Triple cheese, crispy Ayrshire bacon, lemon and tarragon mayo*

**Roast Fillet of Scottish Salmon**

*Potato rosti, shellfish and tarragon sauce, wilted greens*

**Tempura of Stuffed Courgette Flowers,  
Wiltshire Goats' Cheese and Lemon**

*Risotto of peas, broad beans and courgettes*

**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 —

**Feuilletine & Peanut  
Iced-Parfait** 13

*Salted caramel creme,  
peanut brittle*

**Lemon Posset** 12.95

*Shortbread, Scottish  
raspberries, candied lemon*

**Baked Blackberry &  
Frangipane Tart** 13.5

*Toasted almond ice-cream*

**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.*