

BOISDALE OF CANARY WHARF

GOURMET DINNER & SHOW MENU

FOR THE TABLE

Boisdale Soda Bread 6.95
Somerset butter, seaweed tapenade

Croquetas (2) 5.5
Ham knuckle, triple cheese

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

Olives & Almonds 6.5

Salami Sticks 5.5
Pork, chilli and fennel

Deep Fried Whitebait 10
Caper mayo

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon
Multiple award-winning salmon from the Scottish Highlands

Duck Liver & Armagnac Pâté
Plum chutney, toast, pickles

London Burrata
Fennel, confit of peppers, walnuts

Roast Mini Dumfriesshire Blackface Haggis
Neeps, tatties, liquor
Add a 25ml noggin Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

Crispy Fried Squid
Cucumber pickle, lime and chilli mayo

MAIN COURSES

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)
Thrice cooked hand-cut chips, béarnaise sauce

Buttermilk Chicken 'Milanese'
Crisp lemon crumb, red onion and tomato salad

Sautéed Gnocchi, Broad Beans, Peas & Basil (v)
Lemon and aged Parmesan

Orkney Salmon & Smoked Haddock Fishcake
Parsley sauce, shaved fennel, radishes

Fish of the Day
Ask your server for details

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, parsley & garden mint 7
Truffle, rosemary & parmesan chips, truffle aioli 10
Mashed potatoes, Somerset butter, dulse 7

PUDDING

Sticky Toffee Pudding

Toffee and Jamaican rum sauce, Cornish clotted cream

Baked Mango & Vanilla Cheesecake

Passion fruit, chantilly cream

Dark Chocolate Tart

Cocoa, crème fraîche, honeycomb

Raspberry Cranachan Parfait

Whisky marinated raspberries, hob-nobs, honey

Selection of British Cheese £6 SUPPLEMENT

Spiced pear chutney, Scottish oatcakes

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.