#### 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 Highlandss

Duck Liver & Armagnac Parfait

Toasted brioche, marmalade relish

London Burrata

Salt baked beetroot, sorrel, dressed lentils

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin Tomintoul 10yrs 8.5 | Glencadam 10yrs 9.5

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 Potato Gnocchi, Roast Butternut Squash & Sage (v)

Chestnut pesto, black kale

Smoked Haddock, Seatrout & Prawn Fishcake

Creamed leeks, chablis and chive sauce

**Boisdale Truffle Burger & Thrice Cooked Chips** 

Black truffle mayo, triple cheese, roasted mushroom

Fish of the Day

Ask your server for details

### SIDES

#### Vegetables & Salad

Bashed neeps; swede, carrot & black pepper Sautéed spinach

Creamed spinach with black truffle Broccoli with shallots & anchovy butter

Sautéed garlic mushrooms, parsley & breadcrumbs

Heritage tomato & red onion salad

Green leaf salad Special vegetable of the day

6.5 market price

#### Potatoes

Thick-cut chips

8 Boiled Cornish early potatoes, parsley & garden mint

Truffle, rosemary & parmesan chips, truffle aioli 10

Mashed potatoes, Somerset butter, dulse 7.5

### PUDDING

6.95

#### **Sticky Toffee Pudding**

Toffee and Jamaican rum sauce, Cornish clotted cream

Hazelnut & Praline Baked Cheesecake

Dark chocolate sauce, hazelnut brittle

Valrhona Dark Chocolate 'Marquise' Black current, honeycomb

Gluten Free Chocolate Brownie

White chocolate and yogurt ganache, 70% chocolate sauce

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.