

# 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

#### London Burrata

Salt baked beetroot, sorrel, dressed lentils

#### Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin Glencadam Reserva Andalucia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9

#### Crispy Fried Squid

Cucumber pickle, lime and chilli mayo

#### Pickled Orkney Herring

Potato, red onion and horseradish salad

### 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

#### Hebridean Seatrout & Smoked Haddock Fishcake

Sautéed greens, Chablis and chive butter 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

#### Potatoes

6.5 Thick-cut chips

8 Boiled Cornish early potatoes,

12 parsley & garden mint

8 Truffle, rosemary & parmesan chips, truffle aioli

7.5 Mashed potatoes, Somerset butter, dulse

7.5

6.5

market price

### PUDDING

#### Sticky Toffee Pudding

Toffee and Jamaican rum sauce, Cornish clotted cream

#### 'Tablet' Fudge Cheesecake

Salted caramel, dark Valrhona chocolate

#### Boisdale's Cranachan

Raspberries, oat cookie, whisky chantilly, 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.