

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

London Burrata
Salt baked beetroot, sorrel, dressed lentils

Roast Mini Dumfriesshire Blackface Haggis
Neeps, tatties, liquor
Add a 25ml noggin Glencadam Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Crispy Fried Squid
Cucumber pickle, lime and chilli mayo

Pickled Orkney Herrings
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
Sauteed 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	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
'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.