



GOURMET 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

Salt Cod 'Doughnuts' (3) 6.5

Hot and spicy aioli

Crispy Haggis

Bon-Bons (3) 6.5

Wild Venison Bresaola 12

Lemon & olive oil

Deep Fried Whitebait 10

Caper mayo

Olives & Almonds 6.5

— FIRST COURSE —

Salad of Compressed

Watermelon &

Barrel Aged Feta

Nocellara olives, rocket,
Sicilian lemon dressing

Terrine of Guinea Fowl,

Chicken & Ham Hock

Piccalilli of vegetables,
toasted soda bread

Ceviche of Citrus Cured

Scottish Halibut Fillet

Whipped avocado, coriander,
chilli and lime dressing

— MAIN COURSE —

Slow Roast Leg of Lamb

Ratatouille, salsa verde, artichoke and tomato sauce

Cold Poached Seatrout Fillet

Marinated cucumber, new potatoes, horseradish & crème fraîche

Boisdale Cheese & Bacon

Burger & Chips

Triple cheese, crispy Ayrshire bacon, lemon and tarragon mayo

Aubergine Milanese

Crispy lemon crumb, fennel and heritage tomato stew,
basil dressing

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, dulce 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 —

70% Dark Chocolate
Marquis

70% Valrhona cocoa,
crème chantilly, praline

Vanilla & Tonka Bean
Panna Cotta

Marinated strawberries,
short bread

Baked Passion Fruit
Cheesecake

Meringue, vanilla chantilly
cream and mango

Selection of
British Cheese

Served with Scottish oatcakes
and a selection of condiments

SUPPLEMENT 6.5

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.