



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

Olives & Almonds 6.5

Wild Venison Bresaola 12
Lemon & olive oil

Deep Fried Whitebait 10
Caper mayo

— FIRST COURSE —

Warm Salad of Marinated Globe Artichokes, Potato Mousseline & Truffle Honey
Green beans and hazelnuts

Terrine of Suffolk Chicken, Ham Hock & Wild Mushrooms
Spiced piccalilli, dressed leaves

Potted Prawns in a Spiced Crab Butter
Toast, lemon

— MAIN COURSE —

Foulness Salt Marsh Lamb with Wild Garlic & Meyer Lemon

Roast rump, crispy pressed shoulder, mashed potatoes

Scottish Seabass Fillet, Rosti Potato & Asparagus

Samphire puree and saffron velouté

Boisdale Cheese & Bacon Burger & Chips

Triple cheese, crispy Ayrshire bacon, lemon and tarragon mayo

Risotto of Morel Mushroom & Wild Garlic

Parmesan crackling & wild garlic salsa verde

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 —

Dark Chocolate Tart

Raspberries, pistachio, Chantilly cream

Boisdale's Rhubarb Cranachan

Poached Yorkshire rhubarb, oats, whisky, honeycomb

Baked Vanilla Cheesecake

With spiced caramel poached pineapple

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.