



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 —

**Pressed Cheltenham Beetroots with Whipped Suffolk Goats' Cheese**  
*Blackcurrant, caramelised walnuts, sorrel*

**Capaccio of Wild Scottish Venison, Gin & Juniper**  
*Watercress, black truffle mayo, shaved Percorio*

**Dill-marinated Seatrout Gravlax with Dressed Cornish Crab**  
*Shaved fennel and radish salad, brown crab mayo*

— MAIN COURSE —

**Breast of Suffolk Chicken, Truffle Mousse & Asparagus**  
*Potato mousseline, morel mushroom and tarragon cream sauce*

**Roast Fillet of Seabass, Cornish Mussels & Clams**  
*Saffron risotto, braised fennel, sauce Vierge*

**Boisdale Cheese & Bacon Burger & Chips**  
*Triple cheese, crispy Ayrshire bacon, lemon and tarragon mayo*

**Sauté Potato Gnocchi, Roasted Squash & Sage**  
*Pumpkin seed pesto, aged Parmesan*

**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, dulse* 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 Mousse, Boozy Cherries & Hazelnuts**  
*70% Valrhona cocoa, crème chantilly, praline*

**Boisdale's Rhubarb Cranachan**  
*Poached Yorkshire rhubarb, oats, whisky, honeycomb*

**Baked Passion Fruit Cheesecake**  
*Meringue, vanilla chantilly cream and raspberries*

**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.*