



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 Celeriac &
Truffle Parfait**
*Wild mushroom velouté,
celeriac crisps, summer truffle*

**Ballantine of Partridge &
Guinea Fowl**
*Celeriac remoulade,
damsons, hazelnuts*

**Potted Prawns in a
Spiced Crab Butter**
Toasted soda bread, lemon

— MAIN COURSE —

**Roast Haunch of Wild Highland Venison,
Sautéed Girolles & Claret Gravy**
Venison shoulder croquette, baby onions, confit garlic
Boisdale Cheese & Bacon Burger & Chips
Triple cheese, crispy Ayrshire bacon, lemon and tarragon mayo

Roast Fillet of Scottish Salmon
Potato rosti, shellfish and tarragon sauce, wilted greens
**Tempura of Stuffed Courgette Flowers,
Wiltshire Goats' Cheese and Lemon**
Risotto of peas, broad beans and courgettes

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 —

**Feuilletine & Peanut
Iced-Parfait**
*Salted caramel creme,
peanut brittle*

Lemon Posset
*Shortbread, Scottish
raspberries, candied lemon*

**Baked Blackberry &
Frangipane Tart**
Toasted almond ice-cream

**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.