



MI SOUL FRIDAY NIGHT  
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

**Boisdale Soda Bread** *Somerset butter, seaweed tapenade* 6.95

**Fried Whitebait**  
*Caper mayo*  
10

**Wild Venison Bresaola**  
*Lemon and olive oil*  
12

**Olives & Almonds**  
6.5

**Crispy Haggis  
Bon-Bons (3)**  
6.5

— FIRST COURSE —

**West Indian Saltfish Fritters**

*Hot & spicy dipping sauce*

**Dunkeld Classic Oak Smoked Salmon**

*Multiple award-winning salmon from the Scottish Highlands*

**Crispy Squid, Chilli & Tellicherry Pepper**

*Pickles, chilli, citrus mayonnaise*

**London Burrata**

*English asparagus, capers, cold-pressed olive oil*

**Duck Liver & Armagnac Parfait**

*Apple salad, black truffle, toasted brioche*

**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*

— MAIN COURSE —

**Buttermilk Chicken ‘Milanese’**

*Crisp lemon crumb, red onion and tomato salad*

**Hebridean Seatrout & Smoked Haddock Fish Cake**

*Purple sprouting broccoli, warm green goddess sauce*

**Artichoke & Wild Mushroom Pie**

*Roasted cauliflower, wild garlic and kalamata olive salsa*

**Roast Haunch of Wild Scottish Venison**

*Wild garlic mash, wild mushrooms, tarragon sauce*

**Fish of the Day**

*Daily fresh fish from the South Coast.*

*Please ask your waiter for today’s catch*

— GRILL —

**Cheese & Bacon Burger**

*Triple cheese, dry cured Ayrshire bacon, lemon and tarragon mayo, thrice cooked chips*

**12oz Prime Ribeye Steak**

18 SUPPLEMENT

*35 day dry aged beef, thrice cooked chips, Béarnaise sauce*

**8oz Fillet Steak**

15 SUPPLEMENT

*21 day dry aged, thrice cooked chips, Béarnaise sauce*

— SIDES & SAUCES —

**Vegetables & Salad**

*Sautéed spinach* 8

*Creamed spinach with black truffle* 12

*Broccoli with miso butter & toasted seeds* 8

*Sautéed wild mushrooms with lovage* 12

*Green leaf salad* 6.5

*Special vegetable of the day* market price

**Potatoes**

*Chips* 6.95

*Boiled Cornish early potatoes, parsley & garden mint* 7

*Mashed potatoes, Somerset butter, dulse* 7

— DESSERTS —

**Dark Chocolate Tart**

*Raspberries, pistachio, Chantilly cream*

13.5

**Baked Lemon Cheesecake**

*Berry compote, lemon curd, meringue*

12.5

**Selection of British Cheese**

*Heather honey, Scottish oatcakes*

18

*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.*