

# BOISDALE OF CANARY WHARF

## MI-SOUL

### FRIDAY NIGHT

#### FOR THE TABLE

<b>Boisdale Soda Bread</b> £6.95 <i>Somerset butter, seaweed tapenade</i>	<b>Croquetas (2)</b> £5.5 <i>Ham knuckle, triple cheese</i>	<b>Salt Cod 'Donuts' (3)</b> £6.5 <i>Hot and spicy aioli</i>	<b>Olives &amp; Almonds</b> £6.5	<b>Salami Sticks</b> £5.5 <i>Pork, chilli and fennel</i>	<b>Deep Fried Whitebait</b> £10 <i>Caper mayo</i>
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#### STARTERS

**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**  
*Cucumber pickle, lemon, sriracha mayonnaise*

**London Burrata**  
*Salt baked beetroot, sorrel, dressed lentils*

**Chicory, Pear & Lanark Blue Cheese Salad**  
*Honey, mustard, caramelised walnuts*

**Roast Mini Dumfriesshire Blackface Haggis**  
*Neeps, tatties, liquor*  
Add a 25ml noggin *Glencadam Reserva Andalusia 8.6*  
*Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9*

#### MAIN COURSES

**Buttermilk Chicken 'Milanese'**  
*Crispy lemon crumb, tomato and red onion salad*

**Hebridean Seatrout & Smoked Haddock Fishcake**  
*Sauteed greens, Chablis and chive butter sauce*

**Boisdale Margherita Pizza**  
*Scottish mozzarella, tomato and herb sauce*

**Sautéed Potato Gnocchi, Roast Butternut Squash & Sage (v)**  
*Chestnut pesto, black kale*

**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*

#### DESSERTS

**'Tablet' Fudge Cheesecake** £13.5  
*Salted caramel, dark Valrhona chocolate*

**Gluten Free Chocolate Brownie** £13.5  
*White chocolate and yogurt ganache, 70% chocolate sauce*

**Sticky Toffee Pudding** £13.75  
*Toffee and Jamaican rum sauce, Cornish clotted cream*

**Selection of British Cheese** £18  
*Spiced pear chutney, Scottish oatcakes*

#### SIDES & SAUCES

<b>Vegetables &amp; Salad</b>	
Sautéed spinach	£8
Creamed spinach with black truffle	£12
Broccoli with shallots & anchovy butter	£8
Gratinated garlic mushrooms, breadcrumbs & parsley	£10
Heritage tomato & red onion salad	£7.5
Green leaf salad	£6.5
Rocket salad, shaved parmesan & mustard dressing	£9
Special vegetable of the day	market price

<b>Potatoes</b>	
Thick-cut chips	£6.95
Boiled Cornish early potatoes, parsley & garden mint	£7
Mashed potatoes, Somerset butter, dulse	£7

*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.*