

BOISDALE OF CANARY WHARF

MI SOUL FRIDAY NIGHT

FOR THE TABLE

Boisdale Soda Bread	Croquetas (2) £5.50 Ham knuckle, triple cheese	Salt Cod 'Donuts' (3) £6.50 Hot and spicy aioli	Olives & Almonds	£6.50	Salami Sticks	£5.50 Pork, chilli and fennel	Deep Fried Whitebait	Caper mayo	£10
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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 Andalucia 8.6
Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9

MAIN COURSES

Buttermilk Chicken 'Milanese'

Crispy lemon crumb, tomato and red onion salad

Hebridean Seatrout & Smoked Haddock Fishcake

Sautéed 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

Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

£13

Gluten Free Chocolate Brownie

White chocolate and yogurt ganache, 70% chocolate sauce

£13.5

Sticky Toffee Pudding

Toffee and Jamaican rum sauce, Cornish clotted cream

£13.75

Selection of British Cheese

Spiced pear chutney, Scottish oatcakes

£18

SIDES & SAUCES

Vegetables & Salad

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

Potatoes

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 13.5% service charge will be added to your bill.