



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

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

**Carpaccio of Wild Scottish Venison,
Gin & Juniper**
Watercress, black truffle mayo, shaved Pecorino

Dunkeld Classic Oak Smoked Salmon
Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper
Pickles, chilli, citrus mayonnaise

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

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

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

— DESSERTS —

**Dark Chocolate Mousse,
Boozy Cherries & Hazelnuts** 13.5
70% Valrhona cocoa, crème chantilly, praline

Baked Passion Fruit Cheesecake 12.5
Meringue, vanilla chantilly cream and raspberries

Selection of British Cheese 18
Heather honey, Scottish oatcakes

Potatoes

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.