



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

Warm Celeriac & Truffle Parfait

Wild mushroom velouté, celeriac crisps, summer truffle

Ballantine of Partridge & Guinea Fowl

Celeriac remoulade, damsons, hazelnuts

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, pink peppercorn and grapefruit mayo

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 & Herb Chicken 'Milanese'

Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan

Smoked Haddock & Seatrout Fish Cake

Samphire, curried Cornish mussel velouté

Tempura of Stuffed Courgette Flowers,

Wiltshire Goats' Cheese and Lemon

Risotto of peas, broad beans and courgettes

Roast Haunch of Wild Highland Venison,

Sauteed Girolles & Claret Gravy

Venison shoulder croquette, baby onions, confit garlic

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 —

Feuilletine & Peanut Iced-Parfait

Salted caramel creme, peanut brittle

13

Baked Blackberry & Frangipane Tart

Toasted almond ice-cream

13.5

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.