



PRE-THEATRE MENU

BOISDALE OF CANARY WHARF

5.30pm – 6.30pm

1 course £17.5 2 courses £23.5 3 courses £28.5

— FIRST COURSE —

Gnocchi with Wild Venison Ragú *Shaved parmesan*

Crispy Salt & Pepper Squid *Aioli*

Grilled Cornish Sardines on Toast *Wild garlic and Isle of Wight tomatoes*

Asparagus with Crispy Hens Egg

House salad cream

— MAIN COURSE —

200g Scottish Flat-Iron Steak, Chips, House Salad & Sauce *Served with either Boisdale smoked bearnaise or green peppercorn sauce (served pink or well done)*

UPGRADE TO 220g FILLET STEAK + £12 | OR 330g RIBEYE STEAK + £15

Char-grilled Breast of Suffolk Chicken *Tuscan panzanella salad and olive oil*

Goujons of Plaice *Chips and crushed peas, tartare sauce*

Broad Bean, Courgette & Pea Risotto *Soft goat's cheese crumble*

— PUDDING —

Boisdale's Rhubarb Cranachan *Oats, whisky and honeycomb*

Boozy Cherries with Dark Chocolate Mousse *Hazelnut praline*

Affogato *Vanilla ice-cream with a espresso shot*

Selection of Great British Farmhouse Cheese *Oatcakes and condiments*

SUPPLEMENT + £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.