

# BOISDALE OF CANARY WHARF

## BURNS WEEK BONNIE PRINCE

64.5

### FIRST COURSES

#### Cullen Skink

*Traditional smoked haddock chowder, leeks, and quails' eggs*

#### Pickled Orkney Herrings

*Potato, red onion and horseradish salad*

#### Chicory, Pear & Lanark Blue Cheese Salad

*Honey, mustard, caramelised walnuts*

### MAIN COURSE

#### Roast Dumfriesshire Blackface Haggis

*Mashed potatoes, bashed neeps*

*Add a 25ml noggin*

*Elegant and gentle* Tomintoul 10yo 7.8 | Tomintoul 16yo 11.2

*Mighty and peaty* Glencadam 10yo 8.9 | Glencadam 15yo 11.7

#### Hebridean Seatrout & Smoked Haddock Fishcake

*Sauteed greens, Chablis and Chive Butter Sauce*

#### Scottish Wild Mushroom & Lentil 'Wellington'

*Creamed leeks, red wine, rosemary*

### DESSERT

#### 'Tablet' Fudge Cheesecake

*Salted caramel, dark Valrhona chocolate*

#### Cranachan

*Whisky marinated raspberries, toasted oats, honeycomb*

#### Selection of Scottish Artisan Cheeses

*Served with heather honey, oat cakes and conference pears*

£6.5 SUPPLEMENT

### ADDITIONAL SIDE ORDERS

**Boisdale soda bread** Somerset butter, Seaweed tapenade 6.95

*Vegetables & Salad*

**Sautéed Spinach** 8

**Creamed spinach with black truffle** 12

**Broccoli with shallots & anchovy butter** 8

**Heritage tomato & red onion salad** 7.5

**Green leaf salad, vinaigrette** 6.5

*Potatoes*

**Thick-cut Chips** 6.95

**Boiled Cornish Early Potatoes, parsley & garden mint** 7

**Truffle, Rosemary & Parmesan chips, truffle aioli** 10

**Mashed potatoes, Somerset butter, dulce** 7

*All dietary & vegetarian options & requested will be made available on the day.*

*Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.*



# BOISDALE OF CANARY WHARF

## BURNS WEEK FLYING SCOTSMAN

£74.5

### FIRST COURSES

**Dunkeld Classic Oak Smoked Scottish Salmon**

*Shallots, capers, chives*

**Ballantine of Scottish Partridge & Guineafowl**

*Hazelnut, beans, black truffles*

**Chicory, Pear & Lanark Blue Cheese Salad**

*Honey, mustard, caramelised walnuts*

### MAIN COURSE

**Roast Prime Scottish Fillet Steak**

*35 day Himalayan salt chamber dry aged  
Thrice cooked chips, bearnaise sauce*

**Scottish Seabass Fillet, Shellfish & Saffron Sauce**

*New potatoes, dulse and lemon*

**Scottish Wild Mushroom & Lentil 'Wellington'**

*Creamed leeks, red wine, rosemary*

### DESSERT

**'Tablet' Fudge Cheesecake**

*Salted caramel, dark Valrhona chocolate*

**Cranachan**

*Whisky marinated raspberries, toasted oats, honeycomb*

**Selection of Scottish Artisan Cheeses**

*Served with heather honey, oat cakes and conference pears*

£6.5 SUPPLEMENT

### ADDITIONAL SIDE ORDERS

**Boisdale soda bread** *Somerset butter, Seaweed tapenade* 6.95

*Vegetables & Salad*

**Sautéed Spinach** 8

**Creamed spinach with black truffle** 12

**Broccoli with shallots & anchovy butter** 8

**Heritage tomato & red onion salad** 7.5

**Green leaf salad, vinaigrette** 6.5

*Potatoes*

**Thick-cut Chips** 6.95

**Boiled Cornish Early Potatoes, parsley & garden mint** 7

**Truffle, Rosemary & Parmesan chips, truffle aioli** 10

**Mashed potatoes, Somerset butter, dulse** 7

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# BOISDALE OF CANARY WHARF

## BURNS WEEK SIGNATURE

£110

### Lobster Triple Cheese 'Thermdior'

*Green leaf vinaigrette*

### Mini Roast Dumfriesshire Blackface Haggis

*Mashed potatoes, bashed neeps*

*Add a 25ml noggin*

*Elegant and gentle* Tomintoul 10yo 7.8 | Tomintoul 16yo 11.2

*Mighty and peaty* Glencadam 10yo 8.9 | Glencadam 15yo 11.7

### Fine Dry-aged Scotch Chateaubriand & Crispy Braised Short-Rib

*Truffled-potato dauphinoise, spiced red cabbage, Boisdale Claret sauce*

### Cranachan

*Whisky marinated raspberries, toasted oats, honeycomb*

## OPTIONAL 5TH COURSE

### Selection of Scottish Artisan Cheese for the Table to Share

*Heather honey, oat cakes, conference pears*

£12 PER PERSON

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