

# BOISDALE OF CANARY WHARF

## BONNIE PRINCE

£64.5

### FIRST COURSE

#### Duck Liver & Armagnac Parfait

*Toasted brioche, marmalade relish*

#### Dunked Classic Oak Smoked Salmon

*Multiple award-winning salmon from the Scottish Highlands*

#### Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf

*Chilli, hazelnuts, cold pressed olive oil\**

### OPTIONAL INTERMEDIATE COURSE

#### Mini Dumfriesshire Blackface Haggis £9.5 SUPPLEMENT

*Served with mashed potatoes, bashed neeps and liquor*

*Add a 25ml noggin of Tomintoul 10yrs £8.5 / Glencadam 10yrs £9.5*

### MAIN COURSE

#### Smoked Haddock, Seatrout & Prawn Fishcake

*Creamed leeks, chablis and chive sauce*

#### Slow Cooked Feather-blade of Scottish Beef

*Celeriac and potato gratin, greens, claret sauce*

#### Sautéed Potato Gnocchi, Roast Butternut Squash & Sage

*Chestnut pesto, black kale*

### DESSERT

#### Valrhona Dark Chocolate 'Marquise'

*Black current, honeycomb*

#### Hazelnut & Praline Baked Cheesecake

*Dark chocolate sauce, hazelnut brittle*

#### Selection of British Cheese

*Spiced pear chutney, Scottish oatcakes £6.95 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

*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.*