

BOISDALE OF CANARY WHARF

FLYING SCOTSMAN

£74.5

FIRST COURSE

King Prawn & Avocado Cocktail

English lettuce, herb-green sauce, brown crab Marie Rose

London Burrata

Salt baked beetroot, sorrel, dressed lentils

Carpaccio of Wild Scottish Venison

Truffle mayo, black walnuts, shaved Pecorino

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

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce

Roast Fillet of Seabass, Crab & Chilli Rissotto

Brown crab butter, coriander, ginger

Lentil & Mushroom 'Wellington'

Puff pastry, celeriac puree, Brussels tops

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.