# **BOISDALE OF CANARY WHARF**



# Lobster & King Prawn 'Knickerbocker Glory'

Chopped salad, avocado

# 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

### Roast Dry Aged Chateaubriand for the table to share

Goose-fat roast potatoes, smoked bearnaise sauce, heritage vegetables

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# Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

#### Hazelnut & Praline Baked Cheesecake

Dark chocolate sauce, hazelnut brittle

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### Selection of British Cheese for the Table to Share

Spiced mustard fruits, Scottish oatcakes

### ADDITIONAL SIDE ORDERS

Boisdale soda bread Somerset butter, Seaweed tapenade £6.95

Vegetables & Salad

Potatoes

Sautéed Spinach £8

Thick-cut Chips £6.95

Creamed spinach with black truffle £12 Broccoli with shallots & anchovy butter £8Heritage tomato & red onion salad £7.5

Boiled Cornish Early Potatoes, parsley & garden mint £7 Truffle, Rosemary & Parmesan chips, truffle aioli £10 Mashed potatoes, Somerset butter, dulse £7

Green leaf salad, vinaigrette £6.5

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.