BOISDALE OF CANARY WHARF

c\$2

<u>B°NNIE PRINCE</u>

£64.5 FIRST COURSES

Chilled Heritage Tomato 'Gazpacho' Soup Rosary goats' cheese crostini, smoked almonds

> Duck Liver & Armagnac Pâté Plum chutney, toast, pickles

Isle of Wight Tomato, Avocado & Crispy Falafel House vinaigrette

?PTI?NAL INTERMEDIATE C?URSE

Mini Dumfriesshire Blackface Haggis Served with mashed potatoes, bashed neeps and liquor £9.5 SUPPLEMENT Add a 25ml noggin Tomintoul 10yrs 7.05 | Glencadam 10yrs 8.2

MAIN COURSE

Slow Cooked Feather-blade of Scottish Beef with Black Truffle Potato puree, spinach, mushroom and tarragon sauce

Sautéed Gnocchi, Broad Beans, Peas & Basil Lemon and aged Parmesan

Orkney Salmon & Smoked Haddock Fishcake Parsley sauce, shaved fennel, radishes

DESSERT

Dark Chocolate Tart Cocoa, crème fraiche, honeycomb

Raspberry Cranachan Parfait Whisky marinated raspberries, hob-nobs, honey

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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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.