

BOISDALE OF CANARY WHARF

FLYING SCOTSMAN

£74.5

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon, Capers & Shallots

Multiple award-winning salmon from the Scottish Highlands

London Burrata

Roast squash, sage, pumpkin seed pesto

Wild Scottish Venison Carpaccio

Truffle mayo, aged parmesan, pickled mushrooms

OPTIONAL INTERMEDIATE COURSE

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

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

Thrice cooked hand-cut chips, béarnaise sauce

Aubergine "Milanaise"

Smoked aubergine puree, roasted pepper, walnut and cumin dressing

Roast Sea Bass Fillet, Samphire & Charlotte Potatoes

Shellfish and Armagnac bisque

DESSERT

Gluten Free Chocolate Brownie

White chocolate and yogurt ganache, 70% chocolate sauce

Boisdale's Cranachan

Raspberries, oat cookie, whisky Chantilly, 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.