



SATURDAY LUNCH & MATINEE
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread *Somerset butter, seaweed tapenade* 6.95

Salt Cod 'Doughnuts' (3) <i>Hot and spicy aioli</i> 6.5	Wild Venison Bresaola <i>Lemon and olive oil</i> 12	Olives & Almonds 6.5	Crispy Haggis Bon-Bons (3) 6.5
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— FIRST COURSE —

Warm Salad of Artichokes, Potato Mousseline & Truffle Honey <i>Green bean, hazelnuts</i>	15.5 / 28
Duck Liver & Armagnac Parfaits <i>Apple salad, black truffle, toasted brioche</i>	16.5
Crispy Squid, Chilli & Tellicherry Pepper <i>Pickles, chilli, citrus mayonnaise</i>	16.5
Ceviche of Sea Trout & King Prawns <i>Seaweed cure, blood orange, jalapeño</i>	18.5

— MAIN COURSE —

Hebridean Seatrout & Smoked Haddock Fish Cake <i>Purple sprouting broccoli, warm green goddess sauce</i>	27.5
Buttermilk & Herb Marinated Chicken 'Milanese' <i>Crisp lemon crumb, red onion and tomato salad</i>	28
Artichoke & Wild Mushroom Pie (v) <i>Roasted cauliflower, wild garlic and kalamata olive salsa</i>	26
Roast Haunch of Wild Scottish Venison <i>Wild garlic mash, wild mushrooms, tarragon sauce</i>	36
Boisdale Cheese and Bacon Burger and Chips <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	24.5

— SIDES —

Chips	6.75	Broccoli with miso butter & toasted seeds	8
Truffle, rosemary & parmesan chips, truffle aioli	10	Special vegetables of the day	Market Price
Sautéed spinach	8	Green leaf salad	6.5

— DESSERTS —

Boisdale's Rhubarb Cranachan <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	13
Dark Chocolate Tart <i>Raspberries, pistachio, Chantilly cream</i>	13.5
Baked Lemon Cheesecake <i>Berry compote, lemon curd, meringue</i>	12.5
Ice Cream & Sorbet <i>Please ask for today's selection</i>	12
Selection of British Cheese <i>Served with Scottish oatcakes and a selection of condiments</i>	18

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 14.5% service charge will be added to your bill.