



SATURDAY LUNCH & MATINEE

BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Salt Cod 'Doughnuts' (3)
Hot and spicy aioli
6.5

Wild Venison Bresaola
Lemon and olive oil
12

Olives & Almonds
6.5

**Crispy Haggis
Bon-Bons (3)**
6.5

— FIRST COURSE —

Hass Avocado, Broad Bean & Pea Salad, Lemon & Cold Pressed Olive Oil 15.5 / 28
Soft herbs, grains, toasted seed cracker

Terrine of Guinea Fowl, Chicken & Ham Hock Piccalilli of vegetables, toasted soda bread 18

Crispy Squid, Chilli & Tellicherry Pepper Pickles, chilli, citrus mayonnaise 16.5

Ceviche of Citrus Cured Scottish Halibut fillet 18.5
Whipped avocado, coriander, chilli and lime dressing

— MAIN COURSE —

Smoked Haddock & Hebridean Cod Fish Cake Wilted rainbow chard, chablis and prawn veloute 27.5

Buttermilk & Herb Marinated Chicken 'Milanese' Crisp lemon crumb, red onion and tomato salad 28

Slow Roast Leg of Lamb Ratatouille, salsa verde, artichoke and tomato sauce 36

Boisdale Cheese and Bacon Burger and Chips Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo 24.5

Aubergine Milanese (v) Crispy lemon crumb, fennel and heritage tomato stew, basil dressing 24

— STEAKS —

12oz Prime Ribeye steak, 35 day 52 **8oz Centre-cut Fillet, 21 day** 45

— 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 —

Vanilla & Tonka Bean Panna Cotta Marinated strawberries, short bread 13

70% Dark Chocolate Marquis Cranachan, Scottish raspberries and honeycomb 13.5

Baked Passion Fruit Cheesecake Meringue, vanilla chantilly cream and mango 12.5

Ice Cream & Sorbet Please ask for today's selection 12

Selection of British Cheese Served with Scottish oatcakes and a selection of condiments 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.