



SATURDAY LUNCH & MATINEE  
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

**Boisdale Soda Bread** *Somerset butter, seaweed tapenade* 6.95

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

<b>Asparagus, Broad Bean &amp; Pea Salad, Lemon &amp; Cold Pressed Olive Oil</b> <i>Soft herbs, grains, toasted seed cracker</i>	15.5 / 28
<b>Carpaccio of Wild Scottish Venison, Gin &amp; Juniper</b> <i>Watercress, black truffle mayo, shaved Pecorino</i>	18
<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b> <i>Pickles, chilli, citrus mayonnaise</i>	16.5
<b>Dill-marinated Seatrout Gravlax with Dressed Cornish Crab</b> <i>Shaved fennel and radish salad, brown crab mayo</i>	18.5

— MAIN COURSE —

<b>Hebridean Seatrout &amp; Smoked Haddock Fish Cake</b> <i>Purple sprouting broccoli, warm green goddess sauce</i>	27.5
<b>Buttermilk &amp; Herb Marinated Chicken 'Milanese'</b> <i>Crisp lemon crumb, red onion and tomato salad</i>	28
<b>Sauté Potato Gnocchi, Roasted Squash &amp; Sage (v)</b> <i>Pumpkin seed pesto, aged Parmesan</i>	24
<b>Breast of Suffolk Chicken, Truffle Mousse &amp; Asparagus</b> <i>Potato mousseline, morel mushroom and tarragon cream sauce</i>	34
<b>Boisdale Cheese and Bacon Burger and Chips</b> <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	24.5

— SIDES —

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

— DESSERTS —

<b>Boisdale's Rhubarb Cranachan</b> <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	13
<b>Dark Chocolate Mousse, Boozy Cherries &amp; Hazelnuts</b> <i>70% Valrhona cocoa, crème chantilly, praline</i>	13.5
<b>Baked Passion Fruit Cheesecake</b> <i>Meringue, vanilla chantilly cream and raspberries</i>	12.5
<b>Ice Cream &amp; Sorbet</b> <i>Please ask for today's selection</i>	12
<b>Selection of British Cheese</b> <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.*