



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 —

Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado 15.5 / 28
Rocket, pine kernels and lemon and heather honey dressing

Pressed Terrine of Pheasant, Ham Hock & Foie Gras *Cumberland sauce, walnut and apple salad 'Waldorf'* 18

Crispy Squid, Chilli & Tellicherry Pepper *Cucumber pickle, pink peppercorn and grapefruit mayo* 16.5

Ceviche of Scottish Salmon & King Prawns *Whipped avocado, jalapeno, coriander* 16

— MAIN COURSE —

Smoked Haddock & Seatrout Fish Cake *Samphire, curried Cornish mussel velouté* 27.5

Buttermilk & Herb Marinated Chicken 'Milanese' *Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan* 28

Braised Feather Blade of Scottish Beef with Chimichurri Relish *Pumpkin empanada, herb-crushed potatoes* 36

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

Squash, Oyster Mushroom & Sage Risotto (v) *Seeded cracker, XO dressing* 22.5

— STEAKS —

Scottish Grass-Fed, Dry Aged Steak, Hand Selected for Boisdale

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 —

Lemon Posset *Shortbread and candied lemon* 12

Rum Baba *Madagascan vanilla chantilly* 13

Venezuela Chocolate Cremeux *Dulce de leche, blueberries* 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.