



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 —

Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado <i>Rocket, pine kernels and lemon and heather honey dressing</i>	15.5 / 28
Ballantine of Partridge & Guinea Fowl <i>Celeriac remoulade, damsons, hazelnuts</i>	18
Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, pink peppercorn and grapefruit mayo</i>	16.5
Potted Prawns in a Spiced Crab Butter <i>Toasted soda bread, lemon</i>	18.5

— MAIN COURSE —

Smoked Haddock & Seatrout Fish Cake <i>Samphire, curried Cornish mussel velouté</i>	27.5
Buttermilk & Herb Marinated Chicken 'Milanese' <i>Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan</i>	28
Roast Haunch of Wild Highland Venison, Sauteed Girolles & Claret Gravy <i>Venison shoulder croquette, baby onions, confit garlic</i>	36
Boisdale Cheese and Bacon Burger and Chips <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	24.5
Tempura of Stuffed Courgette Flowers, Wiltshire Goats' Cheese and Lemon (v) <i>Risotto of peas, broad beans and courgettes</i>	24

— STEAKS —

12oz Prime Ribeye steak, 35 day	52	8oz Centre-cut Fillet, 21 day	45
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— 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 <i>Shortbread, Scottish raspberries, candied lemon</i>	13
Feuilletine & Peanut Iced-Parfait <i>Salted caramel creme, peanut brittle</i>	13
Baked Blackberry & Frangipane Tart <i>Toasted almond ice-cream</i>	13.5
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.