



AUTUMN SET LUNCH MENU

BOISDALE OF CANARY WHARF

Lunch to suit your schedule, whether you're in a hurry or here to linger!

1 course £17.5 2 courses £23.5 3 courses £28.5

— FIRST COURSE —

Gnocchi with Wild Venison Ragú *Shaved parmesan*

Crispy Salt & Pepper Squid Aioli

Roast Mini Dumfriesshire Blackface Haggis *Neeps, tatties, liquor*

Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado

Rocket, pine kernels and lemon and heather honey dressing

— MAIN COURSE —

200g Scottish Flat-Iron Steak, Chips, House Salad & Sauce *Served with either Boisdale smoked bearnaise or green peppercorn sauce (served pink or well done)*

UPGRADE TO 220g FILLET STEAK + £12 | OR 330g RIBEYE STEAK + £15

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

Smoked Haddock & Seatrout Fishcake *Steamed spinach & hollandaise sauce*

Wild Mushroom Risotto *Aged parmesan & soft herbs*

— PUDDING —

Lemon Posset *Shortbread, Scottish raspberries, candied lemon*

Feuilletine & Peanut Iced-Parfait *Salted caramel creme, peanut brittle*

Affogato *Vanilla ice-cream with a espresso shot*

Selection of Great British Farmhouse Cheese *Oatcakes and condiments*

SUPPLEMENT + £7

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 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.