



DINNER
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread
Somerset butter, seaweed tapenade 6.95
Fried Whitebait
Caper mayo 10

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



Duck Liver & Armagnac Parfait
Sweet wine jelly, toasted brioche

Truffled Celeriac & Artichoke Flan 'Royale'
Italian black truffle, crispy salsify, salsa verde

Marinated Seatrout Gravavlax with Dressed Cornish Crab
Warm potato cake, brown crab mayo, crème fraîche



Roast Dry-Aged Sirloin of Scottish Beef & Braised Ox-Cheek Croquette
Creamed spinach puree, horseradish

Baked Seabass, Saffron & King Prawns
Squash risotto, tarragon, lobster bisque

Spiced Lentil & Wild Mushroom 'Wellington'
Creamed leeks, herb green sauce

Add

Truffle, Rosemary & Parmesan chips, truffle aioli 10
Special vegetables of the day Market Price



'Black Forest' Marquese
Dark Valrhona chocolate, macerated cherries, Kirsh Chantilly

Selection of Great British Cheese SUPPLEMENT £7
Oak cakes, mustard fruit, conference pears

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.

