

BOISDALE OF CANARY WHARF

DJ SUPPER NIGHTS

STARTERS

West Indian Saltfish Fritters

Hot & spicy dipping sauce

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lemon, sriracha mayonnaise

London Burrata

Salt baked beetroot, sorrel, dressed lentils

Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf

Chilli, hazelnuts, cold pressed olive oil

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin of Tomintoul 10yrs £8.5 | Glencadam 10yrs £9.5

MAIN COURSES

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

Goose-fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

Buttermilk Chicken 'Milanese'

Crispy lemon crumb, tomato and red onion salad

Smoked Haddock, Seatrout & Prawn Fishcake

Creamed leeks, chablis and chive sauce

Sautéed Potato Gnocchi, Roast Butternut Squash & Sage

Chestnut pesto, black kale

Boisdale Margherita

Scottish mozzarella, tomato and herb sauce

Fish of the Day

Daily fresh fish from the South Coast.

Please ask your waiter for today's catch

GRILL

Cheese & Bacon Burger

Triple cheese, dry cured Ayrshire bacon, lemon and tarragon mayo, thrice cooked chips

12oz Prime Ribeye Steak **£15 SUPPLEMENT**

35 day dry aged beef, thrice cooked chips, Béarnaise sauce

8oz Fillet Steak **£12 SUPPLEMENT**

21 day dry aged, thrice cooked chips, Béarnaise sauce

SIDES & SAUCES

Sautéed spinach, Amalfi lemon, olive oil £8

Mashed potatoes, Somerset butter, dulse £7

Green leaf salad, vinaigrette £6.5

Thrice cooked hand-cut chips £6.95

Green peppercorn sauce £4.75

Béarnaise sauce £4.75

DESSERTS

Black Cherry & Amaretto Christmas Pudding £12.5

Great custard, candid almonds

Hazelnut & Praline Baked Cheesecake £13.5

Dark chocolate sauce, hazelnut brittle

Valrhona Dark Chocolate 'Marquise' £13

Black current, honeycomb

Selection of British Cheese £18

Heather honey, Scottish oatcakes

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 13.5% service charge will be added to your bill.