



BOISDALE OF CANARY WHARF

DINNER

FIRST COURSES

Gazpacho of Isle of Wight heritage tomatoes (v)
chilled soup, toasted almonds, basil, cold-pressed olive oil

Oregano, lemon & black pepper crispy squid
roasted garlic mayonnaise

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
25ml noggin of Glenrothes 12yr single malt 6 supplement

Cornish charcuterie
broad bean pesto, chutney, char grilled flat bread

OYSTERS

½ dozen Mersea rocks *over-ice with shallot vinegar*
(5 supplement)

SALADS

Smoked quinoa, avocado & pomegranate tabbouleh
torn herbs, seeds, lime-honey dressing

Green papaya, coriander & peanut
bean sprouts, basil, tamarind & lime dressing

OUTSTANDING SCOTTISH SMOKED SALMON

Dunkeld classic oak smoked salmon
multiple award winning salmon from the Scottish Highlands
(5 supplement)
25ml chilled Belvedere Smogary Forrest 6.5 supplement

John Ross kiln cured smoked salmon
*Founded Aberdeenshire 1869,
supplier to the Queen*
25ml chilled Belvedere classic vodka 4.5 supplement
All served with horseradish cream, capers & lemon

Boisdale's Bowmore whisky-cured smoked salmon
Infused with 16yr single malt from the Isle of Islay
(7.5 supplement)
25ml chilled Belvedere Lake Bartezek 6.5 supplement

MAIN COURSES

Roast Native Hebridean Scottish salmon
*braised fennel, onions, tomatoes & olives,
charred jersey royals*

Baked Evesham aubergine
*tomato, courgettes & sweet peppers goats' cheese,
wild garlic salsa verde*

Char-grilled herb marinated free-range chicken breast
asparagus, pea & heirloom tomato salad, grain mustard & lemon dressing

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
25ml noggin of Glenrothes 12yr single malt
6 supplement

Whole Lobster
*Char grilled with garlic & chilli butter,
summer leaf salad*
(15 supplement)

SIDES

Truffle, rosemary & parmesan chips
6

Wilted spinach
5.75

Roasted mushrooms, chilli, garlic & shallots
4.75

Heritage tomato, avocado & nasturtiums salad
7.5

DISH OF THE DAY

- Monday *Fillet steak tartare, thrice cooked chips, summer leaf salad*
- Tuesday *Char-grilled calves' liver, polenta with bacon truffles, maple-curd bacon*
- Wednesday *Slow cooked salt-aged shoulder of Welsh lamb, boiled potatoes, salsa verde*
- Thursday *Hot smoked sausage with scotch bonnet & ginger, whipped sweet potatoes*
- Friday *Confit Barbary duck leg, French beans & Jersey royals*
- Saturday *Roast sirloin of Gloucester Old spot pork, braised peas, bacon & lettuce*
- Sunday *Finest roast rib of Scottish beef, Yorkshire pudding, goose fat roast potatoes*

THE FINEST SCOTTISH BEEF

"Our master butcher, Matty O'Brien, goes to extraordinary lengths to guarantee the provenance of the very finest, fully traceable Scottish grass-fed beef. Buccleuch Scotch Beef, selected by Royal Warrant holding butchers Campbell Brothers, supply us here at Boisdale and the Royal Household with probably the best dry aged beef in the world!"

Boisdale Classic rib-steak hamburger
tarragon mayonnaise, dill pickles, red onion, beef tomatoes

12oz dry aged Highland grazed prime rib-eye (medium-rare)
Superb flavour, great marbling
(10 supplement)

Black Truffle rib-steak hamburger
watercress, melted Swiss cheese, roast mushrooms

10oz Buccleuch fillet steak on the bone
probably the best steak in the world!
(15 supplement)

All served with thrice cooked hand cut chips

Head Chef **Andrew Donovan**

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. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Please ask your waiter about allergens within the dishes.