

BOISDALE OF CANARY WHARF



BOISDALE HAS BEEN THE LONDON'S LEADING SCOTTISH RESTAURANT SINCE 1989. IN 1962 JAMAICA DECLARED INDEPENDENCE WITH THE SCOTTISH SALTIRE OR ST ANDREW'S CROSS AS THE NATIONAL FLAG. PER CAPITA OF POPULATION THERE ARE MORE SCOTTISH SURNAMES IN JAMAICA THAN ANYWHERE OUTSIDE SCOTLAND IN THE WORLD. IN 2012 THE JAMAICAN TARTAN WAS OFFICIALLY REGISTERED AS THE NATIONAL KILT. THIS MENU REFLECTS THE UNIQUE AND POWERFUL CULTURAL CONNECTIONS BETWEEN JAMAICA AND SCOTLAND.

THE **JAMAICA** GARDEN ONE LOVE

MUSIC BY SAXON SOUND SYSTEM

2 COURSE MENU £19.95

STARTERS

West Indian saltfish fritters
hot & spicy dipping sauce

Green papaya salad (v)
bean sprouts, basil, toasted peanuts, coriander tamarind lime dressing

Jerk chicken Caesar salad
parmesan, anchovies, croutons

Avocado & shrimp cocktail
green harissa & lemon

Crispy chilli squid
Cajun mayonnaise

Gazpacho
chilled heirloom tomato soup, almond & basil (v)

Ceviche of Orkney salmon, coconut & coriander
rocket & radishes

SIDES

Tomato salad, basil & olive oil 4
Sweet potato fries with smoked paprika 5

Green salad 4

Thrice cooked hand-cut chips 4

Vegetables of the day *market price*

GREAT HAMBURGERS

All served in a soft sourdough bun from St. John bakery & served with thrice cooked chips

Classic

Char-grilled 6oz Aberdeenshire rib-steak burger, tarragon mayonnaise, dill pickles, red onion, beef tomatoes

Aubergine 'Parmigiana' (v)

Grilled halloumi, crushed avocado, hummus, jalapeño, chutney

Fish Finger Sandwich

Crispy breaded plaice fillets, tartare sauce, lettuce

Louisianan Bourbon House

Char-grilled 6oz hamburger, pimento cheese, maple-cured bacon

MAINS

Jerk chicken
rice & peas, mango salsa

Shrimp & tilapia rundown
coconut & coriander steamed rice

Hot smoked Jerk sausages, Scotch bonnet & ginger
whipped sweet potatoes, bbq gravy

Tagliatelle with broad beans & wild mushrooms (v)
summer herbs, cold pressed olive oil

Finnan haddock, crab & sea lettuce fishcake
coastal greens, lobster sauce

DESSERTS

Dark chocolate, orange & honeycomb torte
70% Valrhona chocolate mousse, whisky marmalade
9.25

Baked passion fruit cheesecake
passion fruit curd, meringue & raspberries
8.25

Carpaccio of pineapple, chilli & lime
with lemon sorbet
7.5

Selection of 5 British farmhouse cheeses
oat cakes, conference pear & honey
12

blackwell
Fine Jamaican Rum

JAMAICA
ONE LOVE

plantplan
CORPORATE PLANTING

BOISDALE OF CANARY WHARF



OUR FAVOURITE CARIBBEAN COCKTAILS

REGGAE RUM PUNCH

Wray & Nephew, Blackwell Rum, orange juice, pineapple juice, Grenadine and lime juice
£9.95

DARK & STORMY

Blackwell Rum, lime juice, demerara sugar, Double Dutch ginger beer & Angostura bitters
£10.00

VANILLA DAIQUIRI

Appleton Estate, lime juice, sugar syrup & vanilla bitters
£8.50

COCONUT GINGER FIZZ

Blackwell Rum, Koko Kanu, coco syrup, lime juice ginger beer
£9.95

OLD JAMAICAN

Appleton Estate, lime juice, mint leaves, Angostura bitters, topped with prosecco
£11.50

BLACK GOLD OLD FASHIONED

Blackwell Rum, demerara sugar, chocolate bitters & vanilla bitters
£11.00

Also serving Peroni at £5.50