

Boisdale of Canary Wharf

2 Course Dinner & Live Music

Prawn & avocado cocktail

Atlantic prawns, Marie Rose sauce, lemon

Dunkeld Scottish oak smoked salmon

Horseradish cream, lemon, capers

Crispy Szechuan pepper & chilli squid

Fragrant chilli mayonnaise, lime

Carpaccio of Highland Scottish venison

Watercress, shaved pecorino, venison bresaola

Warm Montgomery cheddar & leek tart, piccalilli

Superfood, pomegranate & herb salad (v)

*Squash, purple sprouting broccoli, lentils
spiced red pepper & walnut dressing*

Mini roast Dumfriesshire Blackface haggis

Bashed neeps & tatties

*25ml noggin of Robert Burn Arran single malt
(£6.00 supplement)*

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Roast Cornish fillet of cod

Wild alexanders, white wine sauce

Orkney salmon, crab & Atlantic prawn fishcake

Wilted spinach, shellfish & Armagnac bisque

Whole lobster

*Char-grilled with garlic & chilli butter, mixed salad
(£10.00 supplement)*

Truffle Aberdeenshire rib-steak hamburger

*Black truffle mayonnaise, Comté cheese, roast mushrooms
thrice cooked chips*

10oz dry-aged Aberdeenshire rib-eye steak (medium-rare)

*Thrice cooked hand-cut chips, béarnaise sauce
(£9.00 supplement)*

Soft potato dumplings, roasted cauliflower (v)

Qinter truffle, garlic, lemon, toasted hazelnuts

Pheasant, bacon & red wine casserole

Potato purée & soft herbs

Whole baked Iron-bark pumpkin (v)

*Pearl barley & squash risotto, brassicas,
cold pressed olive oil*