



# BOISDALE OF CANARY WHARF

## DINNER

### FIRST COURSES

Spiced lentil & heritage tomato soup (v)  
*smoked chipotle chilli, coriander cream*

Crispy Szechuan pepper & chilli squid  
*lime & chilli 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*

London burrata  
*beetroots, watercress & cold pressed olive oil*

## 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

Roasted Peterhead cod loin  
*sauté potatoes, sea lettuce, chorizo, caper & lemon butter sauce*

Our wild mushrooms of the day  
*With fresh tagliatelle, broad bean pesto & 24 month Parmesan*

Char-grilled herb marinated free-range chicken breast  
*romaine lettuce, anchovy, aged parmesan, Caesar 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*  
**(20 supplement)**

### SIDES

Truffle, rosemary & parmesan chips  
**6**

Wilted spinach  
**5.75**

Roasted mushrooms, chilli, garlic & shallots  
**4.75**

Tomato, avocado, red onion & basil salad  
**7.5**

### DISH OF THE DAY

- Monday *Fillet steak tartare, thrice cooked chips, summer leaf salad*
- Tuesday *Char-grilled calves' liver, polenta with truffles, maple-curd bacon*
- Wednesday *Slow cooked salt-aged shoulder of Welsh lamb, boiled potatoes, salsa verde*
- Thursday *Hot smoked sausage with mash potatoes, red wine sauce and crispy shallots*
- 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.