

LUCIANO "THE MESSENGER"

AT BOISDALE OF CANARY WHARF

DINNER & LIVE MUSIC 3-COURSE MENU

featuring Luciano's favourite Jamaican dishes of all time as quoted by the man himself

STARTERS

Luciano's Jamaican saltfish fritters hot & spicy sauce, dressed greens
"Without a doubt, my favourite first course"

Dunkeld Scottish oak smoked salmon multiple award-winning from the Scottish Highlands

Tuscan burrata, cracked wheat & green leaf, five herbs, chilli, nigella, sesame & lemon (v)

Mini roast Dumfriesshire Blackface haggis mashed potatoes & bashed neeps

Avocado, cho-cho & tomato salad, with crispy plantain, coriander, lime & ginger (v)
"Mouth-watering, fitting for a true rasta!"

Seared hand-dived Scottish king scallop
crispy slow-cooked pork belly, pea purée, green herb sauce (£2 supplement)

Warm crab cheesecake, Creole mushroom & pepper sauce

MAINS

Jerk chicken, a classic native Jamaican dish, with Caribbean rice & mango salsa
"Full of authentic flavours only to be found on our paradise island"

Linguine of Devonshire crab, parsley, shallots & chilli, shellfish bisque

Salmon Rundown, slowly cooked in coconut & hot peppers, rice 'n' peas
"If you haven't tasted salmon cooked in coconut, then you don't know what you're missing"

Tortellini of artichokes, ricotta & lemon, aubergine, peppers & oregano, tempura of courgette (v)

12oz dry aged Aberdeenshire ribeye steak (served medium rare)
thrice cooked hand cut chips, béarnaise sauce (£9 supplement)

Green stew, Jamaican style, okra, asparagus & green bean cooked with Caribbean herbs & spices (v)
"This dish my mother used cook for us as children, excellent for mind, body & soul"

Thai-style seared venison, chilli & coriander salad, peanuts, ginger, lime

Truffle Aberdeenshire rib-steak hamburger
black truffle mayonnaise, Gruyère de Comté cheese roast mushroom, thrice cooked chips

DESSERTS

Rum Baba, Jamaican rum, tropical fruits, sweet cream
"World class treat, will have you calling for more"

Dark chocolate & caramel marquise, 70% Valrhona cocoa, honeycomb, caramelised nuts

Vanilla panna cotta, Cotswolds honey, strawberry & mint salad

Pineapple carpaccio, pineapple sorbet, lime, coriander cress
"Wonderfully refreshing & palate cleansing"

Selection of British farmhouse cheese, oatcakes, Cotswolds honey, pear (£4 supplement)