

# BOISDALE OF CANARY WHARF

## MENU ONE

*Three courses 58*

### FIRST COURSE

**Crispy Squid, Chilli & Tellicherry Pepper**

*Cucumber pickle, ponzu mayonnaise*

**Duck Liver, Foie Gras & Armagnac Parfait**

*Toasted brioche, spiced plum chutney*

**Salad of Marinated Beetroots & Soft Wiltshire Goats' Cheese**

*Toasted seeds, chilli, cider vinegar dressing*

### OPTIONAL INTERMEDIATE COURSE

**Mini Dumfriesshire Blackface Haggis | 8 supplement**

*Served with mashed potatoes, bashed neeps and liquor*

*Add a noggin of 25 cl Glenmorangie 10 yr | 6.3 supplement*

### MAIN COURSE

**Marinated Yorkshire Chicken 'Milanese'**

*Wild rocket, parmesan and shaved vegetable, salad, lemon and basil dressing*

**Cullen Skink Fishcake**

*Arbroath smoked haddock, tender leeks, English samphire and curry velouté*

**Organic Fettuccine, Sautéed Chestnut Mushrooms & Italian Black Truffle**

*White truffle butter, aged Parmesan*

### DESSERT

**Madagascan Chocolate Torte with Brambleberry Mousse**

*Cinnamon brownie, blackberries*

**Selection of British Cheese**

*Spiced mustard fruits, Scottish oatcakes | 6.50 supplement*

**Hazelnut-Praline Cheesecake**

*Vanilla chantilly, hazelnut brittle*

### ADDITIONAL SIDE ORDERS

**Thrice cooked chips £5.5**

**Sautéed spinach, Amalfi lemon, olive oil £7.5**

**Broccoli, smoked olive oil £6.25**

**Green leaf salad, vinaigrette £6.5**

*All dietary and vegan options as requested will be made available on the day.*

*Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.*