

# BOISDALE

## OF CANARY WHARF

### MENU TWO

*Three courses 69.5*

#### FIRST COURSE

##### **London Burrata**

*Beetroot tartare, black truffle vinaigrette*

##### **Crab, Coconut & Chilli Bisque**

*With lemongrass and Devonshire crab dumplings*

##### **Carpaccio of Juniper Cured & Smoked Wild Venison**

*Pickled mushrooms, rocket, aged Pecorino*

#### 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

##### **Dry-aged Aberdeenshire Ribeye Steak (served medium-rare)**

*Thrice cooked hand-cut chips, béarnaise sauce*

##### **Fillet of Cornish Seabass**

*Lemon and basil white bean cassoulet, salsa verde, pickled fennel*

##### **Lasagne of Salt Baked Celeriac, Calvo Nero & Chestnuts**

*Thyme and smoked garlic velouté*

#### 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**

**Broccoli, smoked olive oil £6.25**

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

**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.*