

BOISDALE OF CANARY WHARF BONNIE PRINCE

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

Avocado, Red Quinoa & Pomegranate Salad

Chilli, torn herbs and preserved lemon 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'

Cracked wheat and parsley salad, roasted red pepper and walnut dressing

Smoked Haddock, Salmon & Atlantic Prawn Fishcake

Wilted greens, pickled fennel, watercress 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.