

BOISDALE OF CANARY WHARF FLYING SCOTSMAN

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

Roast Cornish Seabass, Saffron, Clam & Wild Garlic Risotto

Aged parmesan, white wine and wild garlic gremolata

Celeriac, Cavolo Nero & Mushroom Lasagne

Wild garlic and lemon thyme 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

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.*