



BOISDALE

OF CANARY WHARF



JAZZ SUNDAY LUNCH

Sourdough Bread from the St John Bakery Served with Somerset butter, seaweed tapenade £4.95

Greek Olives

Kalamata, early harvest Halkidiki

£4.25

Almonds

Fire roast and smoked

£4.5

Beer Sticks

Pork, chilli and fennel

£4.95

West Indian Saltfish Fritters

Hot and spicy sauce

£8.95

FIRST COURSES

Devilled Whitebait

Caper mayonnaise, lemon

Jerusalem Artichoke Velouté Soup

Chicken and mushroom dumplings, artichoke crisps

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, wasabi mayonnaise

London Burrata

Spiced chickpeas, coriander, peppers, walnut

Pressed Terrine of Pheasant, Ham Hock & Chicken

Toasted brioche, tarragon aioli, pickled cranberries

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

Beetroot Carpaccio, Wiltshire Goats' Cheese & Sorrel (v)

Crispy salt-baked celeriac nuggets

Pickled Orkney Herrings

New potato salad, wasabi mayo, rye bread

25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

MAIN COURSES

Roast Rib of Dry Aged Beef

Goose fat roasties, Yorkshire pudding, horseradish
and all the trimmings

Slow Roast Loin of Rare Breed Saddleback Pork

Goose fat roasties, caramelised apple sauce and all the trimmings

Boisdale Burger – Cheese & Bacon

Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese

Boisdale Burger – Truffle

Black truffle mayo, triple cheese, roasted mushroom

Lentil & Mushroom 'Wellington'

with Black Truffle Sauce (v)

Puff pastry, celeriac puree, sweetheart cabbage

Roast Fillet of Seatrout, Sage & Pumpkin Seed Pesto

Butternut squash, chard, cold pressed olive oil

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

Free-range Chicken 'Milanese'

Salad of rocket, heritage tomato, red onion and basil

SIDES

Thrice cooked hand cut chips £5.95

Green leaf salad, vinaigrette £6.5

Bashed neeps, swede, carrot & black pepper £5

Special vegetables of the day market price

Mashed potatoes, Somerset butter, dulce £5.75

Herbed Cornish early new potatoes,

extra virgin olive oil £5.25

PUDDING

Sticky Toffee Pudding

Toffee and Jamaican rum sauce, Cornish clotted cream

Christmas Pudding

Great brandy custard, candid almonds

Sacher Chocolate Torte

Madagascan vanilla chantilly cream

Baked Vanilla & Lemon Cheesecake

Spiced Bavarian cookie, hazelnut brittle

Selection of 5 Great British Farmhouse Cheeses

Highland honey, oatcakes, pears | £6 supplement

Selection of Ice Cream & Sorbets

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.