

BOISDALE OF CANARY WHARF

Burns
JAZZ SUNDAY LUNCH

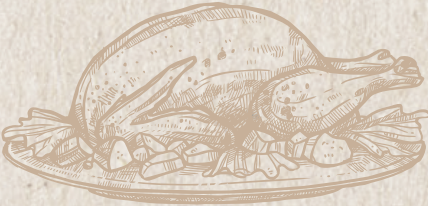
Boisdale Soda Bread £6.95	Olives & Almonds £5.5	Salami Sticks £5.5	Salt Cod ‘Donuts’ £6.5
<i>Somerset butter, seaweed tapenade</i>		<i>Pork, chilli and fennel</i>	<i>Hot and spicy aioli (3)</i>

FIRST COURSES

Devilled Whitebait £10	Crispy Fried Squid £16	London Burrata £17.5
<i>Caper mayonnaise, lemon</i>	<i>Cucumber pickle, lime and chilli mayo</i>	<i>Roast squash, sage, pumpkin seed pesto</i>
Cream of Celeriac Soup with Wild Mushrooms £12	Roast Mini Dumfriesshire Blackface Haggis £16.5	Marinated Beetroot, Suffolk Gem & Barrel Aged Feta Salad (v) £15 / £25
<i>Focaccia croutons, parsley oil</i>	<i>Neeps, tatties, liquor</i>	<i>Chilli, pickled walnuts, lemon dressing</i>
Dunkeld Classic Oak Smoked Salmon £19.25 / £27	<i>Add a 25ml noggin</i>	Orkney Pickled Herrings £14.5
<i>Multiple award-winning salmon from the Scottish Highlands</i>	<i>Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2</i>	<i>Rye bread, mustard and dill dressing</i>
	Duck Liver & Armagnac Pâté £15	
	<i>Plum chutney, toast, pickles</i>	

ROASTS

Roast Sirloin of Scottish Dry Aged Beef £35	Roast Loin of Gloucestershire Old Spot Pork £27.5
<i>Yorkshire pudding and horseradish cream</i>	<i>Caramelised apple sauce</i>



Whole Roast Suffolk Chicken £65	800g Cote du Beouf £135	650g Chateaubraind £99
<i>Sourdough bread sauce</i>	<i>35 day dry aged, Scottish rib of beef on the bone</i>	<i>21 day dry aged, Scottish fillet of beef</i>

SHARING ROASTS FOR TWO

Roasts are served with all the trimmings: goose-fat roast potatoes, bashed neeps, seasonal greens and Boisdale claret gravy.

MAIN COURSES

Boisdale Burger – Cheese & Bacon	Roast Cauliflower, Moroccan Spices & Pomegranate (v) £22
<i>Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese</i>	<i>Coriander hummus, walnuts, roast peppers</i>
Boisdale Burger – Truffle	Roast Dumfriesshire Blackface Haggis £26.5
<i>Black truffle mayo, triple cheese, roasted mushroom</i>	<i>Neeps, tatties, liquor</i>
Orkney Salmon & Smoked Haddock Fishcake	<i>Add a 25ml noggin</i> Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2
<i>Sauteed spinach, aubergine, caper dressing</i>	Buttermilk Chicken ‘Milanese’ £26.75
	<i>Crisp lemon crumb, red onion and tomato salad</i>

FEASTING SIDES & SAUCES

- Truffled cauliflower ‘triple’ cheese
- Sausage, lemon & sage stuffing balls
- Honey roast carrots, chervil & orange
- Goose-fat roast potatoes
- Yorkshire pudding
- Thrice cooked chips
- Pigs in blankets
- Braised french style peas & bacon
- Truffle, rosemary & parmesan chips, truffle aioli
- Sourdough bread sauce
- Boisdale Claret gravy
- Bearnaise sauce

PUDDING

£9	Gluten Free Chocolate Brownie	£13.5
£8.5	<i>White chocolate and yogurt ganache, 70% chocolate sauce</i>	
£6.25	Boisdale’s Cranachan	£12.95
£7	<i>Raspberries, oat cookie, whisky chantilly, honeycomb</i>	
£3	Baked Lemon Cheesecake	£13
£6.95	<i>Baked meringue and lemon curd</i>	
£8.5	Sticky Toffee Pudding	£13.75
£7	<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	
£10	Selection of British Cheese	£18
£4.75	<i>Spiced pear chutney, Scottish oatcakes</i>	
£4.75	Selection of Ice Cream & Sorbets	£12

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.