

# SUNDAY JAZZ LUNCH BOISDALE OF CANARY WHARF

## 3 COURSE SUNDAY LUNCH 37.5

OR  
47.5 PER PERSON

INCLUDES A FLUTE OF SANTI NELLO EXTRA DRY DOC PROSECCO & A 3-COURSE LUNCH WITH ¾ OF A BOTTLE OF MERLOT "120" OR PINOT GRIGIO "120" FROM CENTRAL VALLEY, CHILE

### UPGRADE YOUR WINES FOR 12.5 PER PERSON

AND ENJOY ¾ OF A BOTTLE PETIT CHABLIS OR VINSOBRES

### FIRST COURSE

JOHN ROSS KILN CURED SMOKED SALMON  
*founded in Aberdeenshire in 1869, supplier to Her Majesty The Queen*

SZECHUAN PEPPER & CHILLI SQUID  
*lime mayonnaise*

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)  
*toasted sourdough, Burford Brown's poached egg*

ATLANTIC PRAWN COCKTAIL  
*Marie Rose sauce, English lettuce, lemon*

CLARENCE COURT EGGS BENEDICT  
*Yorkshire ham, English muffin, hollandaise sauce*

MINI ROAST DUMFRIESHIRE BLACKFACE HAGGIS  
*mashed potatoes & bashed neeps*

LINCOLNSHIRE ONION SOUP  
*wild garlic pesto, croutons, olive oil*

SALAD OF THE DAY  
*ask your server for details*

### MAIN COURSE

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF  
*Yorkshire pudding, horseradish*

FISH OF THE DAY  
*ask your server for details*

CHICKEN ESCALOPE 'MILANESE'  
*anchovy & caper butter, rocket, lemon*

TAGLIATELLE WITH WILD MUSHROOMS & WILD GARLIC  
*aged parmesan, white wine, tender stem broccoli*

SUPERB HAMBURGERS  
*All served in a soft sourdough bun from St. John bakery & with thrice cooked hand-cut chips*  
Louisianan Bourbon House  
*char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers*

SLOW ROAST LOIN OF RARE-BREED 'SADDLEBACK' PORK  
*caramelised apple sauce & red wine gravy*

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES, BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

### DESSERT

BAILEYS CHEESECAKE  
*nibbed cocoa, salted caramel, dark chocolate sauce*

VALRHONA WHITE CHOCOLATE & RASPBERRY MARQUISE  
*macerated raspberries, candid nuts*

GLUTEN FREE 70% DARK CHOCOLTE BROWNIE  
*valrhona chocolate sauce, coconut sorbet*

HAZELNUT PRALINE & MILK CHOCOLATE MOUSSE  
*70% Valrhona dark chocolate sauce, roasted salted hazelnuts*

SELECTION OF BRITISH CHEESE  
FROM OUR CHEESE TROLLEY  
*5 cheeses, 4.5 supplement*

## BRUNCH

CRISPY SZECHUAN PEPPER & CHILLI SQUID  
*lime mayonnaise*  
9.75

TAGLIATELLE WITH WILD MUSHROOMS & WILD GARLIC  
*aged parmesan, white wine, tender stem broccoli*  
18.50

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF  
*Yorkshire pudding, horseradish*  
27

CLARENCE COURT EGGS BENEDICT  
*Yorkshire ham, English muffin, hollandaise sauce*  
7.5 / 13.5

FISH OF THE DAY  
*ask your server for details*

CHICKEN ESCALOPE 'MILANESE'  
*anchovy & caper butter, rocket, lemon*  
16.50

SALAD OF THE DAY  
*ask for details & price*

SLOW ROAST LOIN  
OF RARE-BREED 'SADDLEBACK' PORK  
*caramelised apple sauce & red wine gravy*  
19

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)  
*toasted sourdough, Burford Brown's poached egg*  
9

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES, BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

## SUPERB HAMBURGERS

*All served in a soft sourdough bun from St. John Bakery*

	FINE SCOTTISH BEEF	PLANT "BEYOND MEAT"
CLASSIC <i>lemon-tarragon mayo, dill pickles, red onion, beef tomato</i>	11.25	15.25
AVOCADO & KIMCHI <i>red chilli aioli, beef tomato, pickles</i>	15.5	19.50
LOUISIANAN BOURBON HOUSE <i>pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers</i>	14.75	18.75
TRUFFLE <i>black truffle mayonnaise, melted Oglesfield, roast mushrooms</i>	19.50	23.5

*Add maple glazed Ayrshire bacon 2 Add melted Oglesfield cheese 2*

## SIDE ORDERS

DUCK FAT ROAST POTATOES 3.5	ENGLISH BUNCH CARROTS 3.75
THRICE COOKED THICK-CUT CHIPS 4	GREEN SALAD 4
WILTED GREENS 3	EXTRA SLICE OF ROAST BEEF 6.5