



JAZZ SUNDAY LUNCH
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Salt Cod 'Doughnuts' (3) 6.5 **Wild Venison Bresaola** 12 **Olives & Almonds** 6.5 **Crispy Haggis Bon-Bons (3)** 6.5
Hot and spicy aioli *Lemon and olive oil*

— FIRST COURSE —

Crispy Squid, Chilli & Tellicherry Pepper

Pickles, chilli, citrus mayonnaise

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin

Glencadam Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Duck Liver & Armagnac Parfait

Apple salad, black truffle, toasted brioche

Warm Salad of Artichokes, Potato Mousseline & Truffle Honey

Green bean, hazelnuts

Ceviche of Sea Trout & King Prawns

Seaweed cure, blood orange, jalapeño

London Burrata

English asparagus, capers, cold-pressed olive oil

— ROASTS —

Roast Sirloin of Scottish Dry Aged Beef

Yorkshire pudding and horseradish cream

Roast Loin of Gloucestershire Old Spot Pork

Caramelised apple sauce

— SHARING ROASTS FOR TWO —

800g Cote du Boeuf

35 day dry aged, Scottish rib of beef on the bone

30 PP SUPPLEMENT

650g Chateaubriand

21 day dry aged, Scottish fillet of beef

25 PP SUPPLEMENT

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

— MAIN COURSE —

Hebridean Seatrout & Smoked Haddock Fish Cake

Purple sprouting broccoli, warm green goddess sauce

Buttermilk Chicken 'Milanese'

Crisp lemon crumb, red onion and tomato salad

Artichoke & Wild Mushroom Pie

Roasted cauliflower, wild garlic and kalamata olive salsa

Boisdale Burger – Cheese & Bacon

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

Fish of the Day

Daily fresh fish from the South Coast, please ask for details

Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin

Glencadam Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

— FEASTING SIDES & SAUCES —

Truffled cauliflower 'triple' cheese 9
Sausage, lemon & sage stuffing balls 8.5
Honey roast carrots, chervil & orange 6.25
Goose-fat roast potatoes 7
Yorkshire pudding 3
Chips 6.95
Pigs in blankets 8.5
Braised french style peas & bacon 7
Truffle, rosemary & parmesan chips, truffle aioli 10
Sourdough bread sauce 4.75
Boisdale Claret gravy 4.75
Bearnaise sauce 4.75

— PUDDING —

Sticky Toffee Pudding 7.5
Toffee and Jamaican rum sauce, Cornish clotted cream
Boisdale's Rhubarb Cranachan 7.5
Poached Yorkshire rhubarb, oats, whisky, honeycomb
Dark Chocolate Tart 7.5
Raspberries, pistachio, Chantilly cream
Baked Lemon Cheesecake 7.5
Berry compote, lemon curd, meringue
Ice Cream & Sorbet 7.5
Please ask for today's selection
Selection of British Cheese 12.5
Heather honey, Scottish oatcakes