



JAZZ SUNDAY LUNCH  
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

**Boisdale Soda Bread** Somerset butter, seaweed tapenade 6.95

<b>Salt Cod 'Doughnuts' (3)</b> 6.5 <i>Hot and spicy aioli</i>	<b>Wild Venison Bresaola</b> 12 <i>Lemon and olive oil</i>	<b>Olives &amp; Almonds</b> 6.5	<b>Crispy Haggis Bon-Bons (3)</b> 6.5
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— FIRST COURSE —

<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b> 16.5 <i>Pickles, chilli, citrus mayonnaise</i>	<b>Duck Liver &amp; Armagnac Parfait</b> 16.5 <i>Apple salad, black truffle, toasted brioche</i>
<b>Roast Mini Dumfriesshire Blackface Haggis</b> 16.75 <i>Neeps, tatties, liquor</i> Add a 25ml noggin <i>Glencadam Reserva Andalusia 8.6   Tomintoul 10 yr 7.9   Tomintoul 16yr 11.9</i>	<b>Warm Salad of Artichokes, Potato Mousseline &amp; Truffle Honey</b> 15.5 / 28 <i>Green bean, hazelnuts</i>
<b>Dunkeld Classic Oak Smoked Salmon</b> 19.5 / 28 <i>Multiple award-winning salmon from the Scottish Highlands</i>	<b>Ceviche of Sea Trout &amp; King Prawns</b> 18.5 <i>Seaweed cure, blood orange, jalapeño</i>
	<b>London Burrata</b> 18 <i>English asparagus, capers, cold-pressed olive oil</i>

— ROASTS —

<b>Roast Sirloin of Scottish Dry Aged Beef</b> 35 <i>Yorkshire pudding and horseradish cream</i>	<b>Roast Loin of Gloucestershire Old Spot Pork</b> 27.5 <i>Caramelised apple sauce</i>
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— SHARING ROASTS FOR TWO —

<b>800g Cote du Boeuf</b> 135 <i>35 day dry aged, Scottish rib of beef on the bone</i>	<b>650g Chateaubriand</b> 99 <i>21 day dry aged, Scottish fillet of beef</i>
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*Roasts are served with all the trimmings: goose-fat roast potatoes, bashed neeps, seasonal greens and Boisdale claret gravy.*

— MAIN COURSE —

<b>Hebridean Seatrout &amp; Smoked Haddock Fish Cake</b> 27.5 <i>Purple sprouting broccoli, warm green goddess sauce</i>	<b>Boisdale Burger – Cheese &amp; Bacon</b> 24.5 <i>Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese</i>
<b>Buttermilk Chicken 'Milanese'</b> 28 <i>Crisp lemon crumb, red onion and tomato salad</i>	<b>Fish of the Day</b> market price <i>Daily fresh fish from the South Coast, please ask for details</i>
<b>Artichoke &amp; Wild Mushroom Pie</b> 26 <i>Roasted cauliflower, wild garlic and kalamata olive salsa</i>	<b>Dumfriesshire Blackface Haggis</b> 26.75 <i>Neeps, tatties, liquor</i> Add a 25ml noggin <i>Glencadam Reserva Andalusia 8.6   Tomintoul 10 yr 7.9   Tomintoul 16yr 11.9</i>

— FEASTING SIDES & SAUCES —

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

— PUDDING —

<b>Sticky Toffee Pudding</b> 13.75 <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>
<b>Boisdale's Rhubarb Cranachan</b> 13 <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>
<b>Dark Chocolate Tart</b> 13.5 <i>Raspberries, pistachio, Chantilly cream</i>
<b>Baked Lemon Cheesecake</b> 12.5 <i>Berry compote, lemon curd, meringue</i>
<b>Ice Cream &amp; Sorbet</b> 12 <i>Please ask for today's selection</i>
<b>Selection of British Cheese</b> 18 <i>Heather honey, Scottish oatcakes</i>