

BOISDALE OF CANARY WHARF

JAZZ SUNDAY LUNCH

Boisdale Soda Bread £6.95
Somerset butter, seaweed tapenade

Olives & Almonds £5.5

Salami Sticks £5.5
Pork, chilli and fennel

Salt Cod 'Donuts' £6.5
Hot and spicy aioli (3)

FIRST COURSES

Devilled Whitebait
Caper mayonnaise, lemon

£10

**Roast Mini Dumfriesshire
Blackface Haggis**

£16.75

**Crispy Squid, Chilli
& Tellicherry Pepper**

£16.5

Cullen Skink

£16

Neeps, tatties, liquor
Add a 25ml noggin Glencadam Reserva Andaluca 8.6
Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Cucumber pickle, lemon, sriracha mayonnaise

Dunkeld Classic Oak

Smoked Salmon

£19.5 / £28

Multiple award-winning salmon from the
Scottish Highlands

**Ballantine of Scottish Partridge &
Guineafowl**

£15.5

**Chicory, Pear &
Lanark Blue Cheese Salad (v)**

£15.5 / £28

Honey, mustard, caramelised walnuts

Pickled Orkney Herrings

£14.5

Potato, red onion and horseradish salad

Hazelnut, beans, black truffles

London Burrata

£18

Salt baked beetroot, sorrel, dressed lentils

ROASTS

Roast Sirloin of Scottish Dry Aged Beef
Yorkshire pudding and horseradish cream

£35

Roast Loin of Gloucestershire Old Spot Pork
Caramelised apple sauce

£27.5



SHARING ROASTS FOR TWO



Whole Roast Suffolk Chicken
Sourdough bread sauce

£65

800g Cote du Boeuf
35 day dry aged, Scottish rib of beef on the bone

£135

650g Chateaubriand
21 day dry aged, Scottish fillet of beef

£99

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

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

£24.5

Scottish Wild Mushroom & Lentil 'Wellington' (v)
Creamed leeks, red wine, rosemary

£29.5

Boisdale Burger – Truffle

Black truffle mayo, triple cheese, roasted mushroom

£27.5

Roast Dumfriesshire Blackface Haggis
Neeps, tatties, liquor

£26.75

Hebridean Seatrout & Smoked Haddock Fishcake

Sauteed greens, Chablis and Chive Butter Sauce

£28.5

Add a 25ml noggin Glencadam Reserva Andaluca 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Buttermilk Chicken 'Milanese'

£28

Crisp lemon crumb, red onion and tomato salad

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

White chocolate and yogurt ganache, 70% chocolate sauce

£6.25

Carpaccio of Honeyglow Pineapple

£12

£7

Lime and chilli, coconut sorbet

£3

'Tablet' Fudge Cheesecake

£13.5

£6.95

Salted caramel, dark Valrhona chocolate

£8.5

Sticky Toffee Pudding

£13.75

£7

Toffee and Jamaican rum sauce, Cornish clotted cream

£10

Selection of British Cheese

£18

£4.75

Spiced pear chutney, Scottish oatcakes

£4.75

Selection of Ice Cream & Sorbets

£12

£4.75

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 14.5% service charge will be added to your bill.