

# BOISDALE OF CANARY WHARF

## JAZZ SUNDAY LUNCH

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

### FIRST COURSES

<b>Devilled Whitebait</b> £10	<b>Roast Mini Dumfriesshire Blackface Haggis</b> £16.75	<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b> £16.5
<i>Caper mayonnaise, lemon</i>	<i>Neeps, tatties, liquor</i>	<i>Cucumber pickle, lemon, sriracha mayonnaise</i>
<b>Cullen Skink</b> £16	<i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6</i>	<b>Chicory, Pear &amp; Lanark Blue Cheese Salad (v)</b> £15.5 / £28
<i>Traditional smoked haddock chowder, leeks and quails’ eggs</i>	<i>Tomintoul 10yr 7.9   Tomintoul 16yr 11.9</i>	<i>Honey, mustard, caramelised walnuts</i>
<b>Dunkeld Classic Oak Smoked Salmon</b> £19.5 / £28	<b>Ballantine of Scottish Partridge &amp; Guineafowl</b> £15.5	<b>Pickled Orkney Herrings</b> £14.5
<i>Multiple award-winning salmon from the Scottish Highlands</i>	<i>Hazelnut, beans, black truffles</i>	<i>Potato, red onion and horseradish salad</i>
	<b>London Burrata</b> £18	
	<i>Salt baked beetroot, sorrel, dressed lentils</i>	

### ROASTS

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



### SHARING ROASTS FOR TWO



<b>Whole Roast Suffolk Chicken</b> £65	<b>800g Cote du Boeuf</b> £135	<b>650g Chateaubriand</b> £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>

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

### MAIN COURSES

<b>Boisdale Burger – Cheese &amp; Bacon</b> £24.5	<b>Scottish Wild Mushroom &amp; Lentil ‘Wellington’ (v)</b> £29.5
<i>Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese</i>	<i>Creamed leeks, red wine, rosemary</i>
<b>Boisdale Burger – Truffle</b> £27.5	<b>Roast Dumfriesshire Blackface Haggis</b> £26.75
<i>Black truffle mayo, triple cheese, roasted mushroom</i>	<i>Neeps, tatties, liquor</i>
<b>Hebridean Seatrout &amp; Smoked Haddock Fishcake</b> £28.5	<i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6   Tomintoul 10yr 7.9   Tomintoul 16yr 11.9</i>
<i>Sauteed greens, Chablis and Chive Butter Sauce</i>	<b>Buttermilk Chicken ‘Milanese’</b> £28
	<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	<b>Gluten Free Chocolate Brownie</b>	£13.5
£8.5	<i>White chocolate and yogurt ganache, 70% chocolate sauce</i>	
£6.25	<b>Carpaccio of Honeyglow Pineapple</b>	£12
£7	<i>Lime and chilli, coconut sorbet</i>	
£3	<b>‘Tablet’ Fudge Cheesecake</b>	£13.5
£6.95	<i>Salted caramel, dark Valrhona chocolate</i>	
£8.5	<b>Sticky Toffee Pudding</b>	£13.75
£7	<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	
£10	<b>Selection of British Cheese</b>	£18
£4.75	<i>Spiced pear chutney, Scottish oatcakes</i>	
£4.75	<b>Selection of Ice Cream &amp; Sorbets</b>	£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.