

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	£10
<i>Caper mayonnaise, lemon</i>	
Cullen Skink	£16
<i>Traditional smoked haddock chowder, leeks and quails' eggs</i>	
Dunkeld Classic Oak Smoked Salmon	£19.5 / £28
<i>Multiple award-winning salmon from the Scottish Highlands</i>	

Roast Mini Dumfriesshire Blackface Haggis	£16.75
<i>Neeps, tatties, liquor</i>	
<i>Add a 25ml noggin Glencadam Reserva Andalucia 8.6 Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i>	
Ballantine of Scottish Partridge & Guineafowl	£15.5
<i>Hazelnut, beans, black truffles</i>	
London Burrata	£18
<i>Salt baked beetroot, sorrel, dressed lentils</i>	

Crispy Squid, Chilli & Tellicherry Pepper	£16.5
<i>Cucumber pickle, lemon, sriracha mayonnaise</i>	
Chicory, Pear & Lanark Blue Cheese Salad (v)	£15.5 / £28
<i>Honey, mustard, caramelised walnuts</i>	
Pickled Orkney Herrings	£14.5
<i>Potato, red onion and horseradish salad</i>	

ROASTS

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

£35 **Roast Loin of Gloucestershire Old Spot Pork** £27.5
Caramelised apple sauce



SHARING ROASTS FOR TWO

Whole Roast Suffolk Chicken £65 **800g Côte du Boeuf** £135 **650g Chateaubriand** £99
Sourdough bread sauce 35 day dry aged, Scottish rib of beef on the bone 21 day dry aged, Scottish fillet of beef

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	£24.5
<i>Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese</i>	
Boisdale Burger – Truffle	£27.5
<i>Black truffle mayo, triple cheese, roasted mushroom</i>	
Hebridean Seatrout & Smoked Haddock Fishcake	£28.5
<i>Sauteed greens, Chablis and Chive Butter Sauce</i>	

Scottish Wild Mushroom & Lentil 'Wellington' (v)	£29.5
<i>Creamed leeks, red wine, rosemary</i>	
Roast Dumfriesshire Blackface Haggis	£26.75
<i>Neeps, tatties, liquor</i>	
<i>Add a 25ml noggin Glencadam Reserva Andalucia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i>	
Buttermilk Chicken 'Milanese'	£28
<i>Crisp lemon crumb, red onion and tomato salad</i>	

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
Thrice cooked 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

Gluten Free Chocolate Brownie	£13.5
<i>White chocolate and yogurt ganache, 70% chocolate sauce</i>	
Carpaccio of Honeyglow Pineapple	£12
<i>Lime and chilli, coconut sorbet</i>	
'Tablet' Fudge Cheesecake	£13.5
<i>Salted caramel, dark Valrhona chocolate</i>	
Sticky Toffee Pudding	£13.75
<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	
Selection of British Cheese	£18
<i>Spiced pear chutney, Scottish oatcakes</i>	
Selection of Ice Cream & Sorbets	£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.