

BOISDALE OF CANARY WHARF

JAZZ SUNDAY LUNCH

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

FIRST COURSES

Devilled Whitebait £10 Crispy Fried Squid £16 London Burrata £17.5
Caper mayonnaise, lemon Cucumber pickle, lime and chilli mayo Fennel, confit of peppers, walnuts
Chilled Heritage Tomato ‘Gazpacho’ Soup £12 Roast Mini Dumfriesshire Blackface Haggis £16.5 Salad of Isle of Wight Tomato, Avocado & Crispy Falafel (v) £15 / £25
Rosary goats’ cheese crostini, smoked almonds Neeps, tatties, liquor House vinaigrette
Dunkeld Classic Oak Smoked Salmon £19.25 / £27 Duck Liver & Armagnac Pâté £15 Orkney Pickled Herrings £14.5
Multiple award-winning salmon from the Scottish Highlands Plum chutney, toast, pickles Rye bread, mustard and dill dressing

ROASTS

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



SHARING ROASTS FOR TWO



Whole Roast Suffolk Chicken £65 800g Cote du Beouf £135 650g Chateaubraind £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 Sautéed Gnocchi, Broad beans, Peas & Basil (v) £22
Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese Lemon and aged Parmesan
Boisdale Burger – Truffle £27.5 Roast Dumfriesshire Blackface Haggis £26.5
Black truffle mayo, triple cheese, roasted mushroom Neeps, tatties, liquor
Orkney Salmon & Smoked Haddock Fishcake £28 Add a 25ml noggin Tomintoul 10yrs 7.05 / Glencadam 10yrs 8.2
Parsley sauce, shaved fennel, radishes Buttermilk Chicken ‘Milanese’ £26.75
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 Dark Chocolate Tart £13.5
£8.5 Cocoa, crème fraiche, honeycomb
£6.25 Raspberry Cranachan Parfait £12.95
£7 Whisky marinated raspberries, hob-nobs, honey
£3 Baked Mango & Vanilla Cheesecake £13
£6.95 Passion fruit, chantilly cream
£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

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.