



JAZZ SUNDAY LUNCH

# BOISDALE OF CANARY WHARF

FOR THE TABLE

|                                                            |                          |                      |                                |
|------------------------------------------------------------|--------------------------|----------------------|--------------------------------|
| Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95 |                          |                      |                                |
| Salt Cod ‘Doughnuts’ (3) 6.5                               | Wild Venison Bresaola 12 | Olives & Almonds 6.5 | Crispy Haggis Bon-Bons (3) 6.5 |
| Hot and spicy aioli                                        | Lemon and olive oil      |                      |                                |

FIRST COURSE

|                                                                            |                                                        |
|----------------------------------------------------------------------------|--------------------------------------------------------|
| Crispy Squid, Chilli & Tellicherry Pepper 16.5                             | Terrine of Guinea Fowl, Chicken & Ham Hock 18          |
| Pickles, chilli, citrus mayonnaise                                         | Piccalilli of vegetables, toasted soda bread           |
| Roast Mini Dumfriesshire Blackface Haggis 16.75                            | Hass Avocado, Broad Bean & Pea Salad, 15.5 / 28        |
| Neebs, tatties, liquor                                                     | Lemon & Cold Pressed Olive Oil                         |
| Add a 25ml noggin                                                          | Soft herbs, grains, toasted seed cracker               |
| Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9 | Ceviche of Citrus Cured Scottish Halibut Fillet 18.5   |
| Dunkeld Classic Oak Smoked Salmon 19.5 / 28                                | Whipped avocado, coriander, chilli and lime dressing   |
| Multiple award-winning salmon from the Scottish Highlands                  | Salad of Compressed Watermelon & Barrel Aged Feta 15.5 |
|                                                                            | Nocellara olives, rocket, Sicilian lemon 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

|                                                                                                                              |                                          |
|------------------------------------------------------------------------------------------------------------------------------|------------------------------------------|
| 800g Cote du Boeuf 135                                                                                                       | 650g Chateaubriand 99                    |
| 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 COURSE

|                                                                            |                                                                     |
|----------------------------------------------------------------------------|---------------------------------------------------------------------|
| Smoked Haddock & Hebridean Cod Fish Cake 27.5                              | Boisdale Burger – Cheese & Bacon 24.5                               |
| Wilted rainbow chard, chablis and prawn veloute                            | Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese        |
| Buttermilk Chicken ‘Milanese’ 28                                           | Fish of the Day market price                                        |
| Crisp lemon crumb, red onion and tomato salad                              | Daily fresh fish from the South Coast, please ask for details       |
| Dumfriesshire Blackface Haggis 26.75                                       | Aubergine Milanese 24                                               |
| Neebs, tatties, liquor                                                     | Crispy lemon crumb, fennel and heritage tomato stew, basil dressing |
| Add a 25ml noggin                                                          |                                                                     |
| Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9 |                                                                     |

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                                  |
| 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

|                                                      |
|------------------------------------------------------|
| Sticky Toffee Pudding 13.75                          |
| Toffee and Jamaican rum sauce, Cornish clotted cream |
| Vanilla & Tonka Bean Panna Cotta 13                  |
| Marinated strawberries, short bread                  |
| 70% Dark Chocolate Marquis 13.5                      |
| Cranachan, Scottish raspberries and honeycomb        |
| Baked Passion Fruit Cheesecake 12.5                  |
| Meringue, vanilla chantilly cream and mango          |
| Ice Cream & Sorbet 12                                |
| Please ask for today’s selection                     |
| Selection of British Cheese 18                       |
| Heather honey, Scottish oatcakes                     |

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.