



JAZZ SUNDAY LUNCH  
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

<b>Salt Cod 'Doughnuts' (3)</b> <i>Hot and spicy aioli</i>	6.5	<b>Wild Venison Bresaola</b> <i>Lemon and olive oil</i>	12	<b>Olives &amp; Almonds</b>	6.5	<b>Crispy Haggis Bon-Bons (3)</b>	6.5
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— FIRST COURSE —

<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b> <i>Pickles, chilli, citrus mayonnaise</i>	16.5	<b>Terrine of Suffolk Chicken, Ham Hock &amp; Wild Mushroom</b> <i>Spiced piccalilli, dressed leaves</i>	15.5
<b>Roast Mini Dumfriesshire Blackface Haggis</b> <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin</i> <i>Glencadam Reserva Andaluca 8.6   Tomintoul 10yr 7.9   Tomintoul 16yr 11.9</i>	16.75	<b>Warm Salad of Artichokes, Potato Mousseline &amp; Truffle Honey</b> <i>Green bean, hazelnuts</i>	15.5 / 28
<b>Dunkeld Classic Oak Smoked Salmon</b> <i>Multiple award-winning salmon from the Scottish Highlands</i>	19.5 / 28	<b>Potted Prawns in a Spiced Crab Butter</b> <i>Toast, lemon</i>	22
		<b>London Burrata with Roasted Butternut Squash</b> <i>Hot honey, rocket and pumpkin seeds</i>	18

— ROASTS —

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

<b>800g Cote du Boeuf</b> <i>35 day dry aged, Scottish rib of beef on the bone</i>	135	<b>650g Chateaubraind</b> <i>21 day dry aged, Scottish fillet of beef</i>	99
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Roasts are served with all the trimmings: goose-fat roast potatoes, bashed neeps, seasonal greens and Boisdale claret gravy.

— MAIN COURSE —

<b>Hebridean Seatrout &amp; Smoked Haddock Fish Cake</b> <i>Purple sprouting broccoli, warm green goddess sauce</i>	27.5	<b>Boisdale Burger – Cheese &amp; Bacon</b> <i>Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese</i>	24.5
<b>Buttermilk Chicken 'Milanese'</b> <i>Crisp lemon crumb, red onion and tomato salad</i>	28	<b>Fish of the Day</b> <i>Daily fresh fish from the South Coast, please ask for details</i>	market price
<b>Risotto of Morel Mushroom &amp; Wild Garlic</b> <i>Parmesan crackling, salsa verde</i>	26	<b>Dumfriesshire Blackface Haggis</b> <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin Glencadam Reserva Andaluca 8.6   Tomintoul 10yr 7.9   Tomintoul 16yr 11.9</i>	26.75

— FEASTING SIDES & SAUCES —

<b>Truffled cauliflower 'triple' cheese</b>	
<b>Sausage, lemon &amp; sage stuffing balls</b>	
<b>Honey roast carrots, chervil &amp; orange</b>	
<b>Goose-fat roast potatoes</b>	
<b>Yorkshire pudding</b>	
<b>Chips</b>	
<b>Pigs in blankets</b>	
<b>Braised french style peas &amp; bacon</b>	
<b>Truffle, rosemary &amp; parmesan chips, truffle aioli</b>	
<b>Sourdough bread sauce</b>	
<b>Boisdale Claret gravy</b>	
<b>Bearnaise sauce</b>	

— PUDDING —

<b>Sticky Toffee Pudding</b> <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	9	13.75
<b>Boisdale's Rhubarb Cranachan</b> <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	8.5	13
<b>Dark Chocolate Tart</b> <i>Raspberries, pistachio, Chantilly cream</i>	6.25	13.5
<b>Baked Vanilla Cheesecake</b> <i>With spiced caramel poached pineapple</i>	7	12.5
<b>Ice Cream &amp; Sorbet</b> <i>Please ask for today's selection</i>	3	12
<b>Selection of British Cheese</b> <i>Heather honey, Scottish oatcakes</i>	6.95	18
	8.5	
	7	
	10	
	4.75	
	4.75	
	4.75	