



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

Crispy Squid, Chilli & Tellicherry Pepper 16.5 <i>Pickles, chilli, citrus mayonnaise</i>	Carpaccio of Wild Scottish Venison, Gin & Juniper 18 <i>Watercress, black truffle mayo, shaved Pecorino</i>
Roast Mini Dumfriesshire Blackface Haggis 16.75 <i>Neeps, tatties, liquor</i> Add a 25ml noggin <i>Glencadam Reserva Andalusia 8.6 Tomintoul 10 yr 7.9 Tomintoul 16yr 11.9</i>	Asparagus, Broad Bean & Pea Salad, Lemon & Cold Pressed Olive Oil 15.5 / 28 <i>Soft herbs, grains, toasted seed cracker</i>
Dunkeld Classic Oak Smoked Salmon 19.5 / 28 <i>Multiple award-winning salmon from the Scottish Highlands</i>	Dill-marinated Seatrout Gravlax with Dressed Cornish Crab 18.5 <i>Shaved fennel and radish salad, brown crab mayo</i>
	Pressed Cheltenham Beetroots with Whipped Suffolk Goats' Cheese 15.5 <i>Blackcurrant, caramelised walnuts, sorrel</i>

— ROASTS —

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

800g Cote du Boeuf 135 <i>35 day dry aged, Scottish rib of beef on the bone</i>	650g Chateaubriand 99 <i>21 day dry aged, Scottish fillet of beef</i>
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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 —

Hebridean Seatrout & Smoked Haddock Fish Cake 27.5 <i>Purple sprouting broccoli, warm green goddess sauce</i>	Boisdale Burger – Cheese & Bacon 24.5 <i>Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese</i>
Buttermilk Chicken 'Milanese' 28 <i>Crisp lemon crumb, red onion and tomato salad</i>	Fish of the Day market price <i>Daily fresh fish from the South Coast, please ask for details</i>
Sauté Potato Gnocchi, Roasted Squash & Sage 24 <i>Pumpkin seed pesto, aged Parmesan</i>	Dumfriesshire Blackface Haggis 26.75 <i>Neeps, tatties, liquor</i> Add a 25ml noggin <i>Glencadam Reserva Andalusia 8.6 Tomintoul 10 yr 7.9 Tomintoul 16yr 11.9</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
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 <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>
Boisdale's Rhubarb Cranachan 13 <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>
Dark Chocolate Mousse, Boozy Cherries & Hazelnuts 13.5 <i>70% Valrhona cocoa, crème chantilly, praline</i>
Baked Passion Fruit Cheesecake 12.5 <i>Meringue, vanilla chantilly cream and raspberries</i>
Ice Cream & Sorbet 12 <i>Please ask for today's selection</i>
Selection of British Cheese 18 <i>Heather honey, Scottish oatcakes</i>