



JAZZ SUNDAY LUNCH

BOISDALE OF CANARY WHARF

FOR THE TABLE

Boisdale Soda Bread <i>Somerset butter, seaweed tapenade</i> 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

FIRST COURSE

Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, pink peppercorn and grapefruit mayo</i>
Roast Mini Dumfriesshire Blackface Haggis <i>Neebs, tatties, liquor</i> <i>Add a 25ml noggin</i> <i>Glencadam Reserva Andalusia 8.6 / Tomintoul 10 yr 7.9 / Tomintoul 16yr 11.9</i>
Dunkeld Classic Oak Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highlands</i>

Pressed Terrine of Pheasant, Ham Hock & Foie Gras <i>Cumberland sauce, walnut and apple salad ‘Waldorf’</i>
Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado <i>Rocket, pine kernels and lemon and heather honey dressing</i>
Ceviche of Scottish Salmon & King Prawns <i>Whipped avocado, jalapeno, coriander</i>
Carpaccio of Confit Sweet Potato, Chilli & Lime <i>Mango salsa, crisp malanga fritters</i>

ROASTS

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

800g Cote du Boeuf <i>35 day dry aged, Scottish rib of beef on the bone</i>	30 PP SUPPLEMENT	650g Chateaubriand <i>21 day dry aged, Scottish fillet of beef</i>	25 PP SUPPLEMENT
<i>Roasts are served with all the trimmings: goose-fat roast potatoes, bashed neeps, seasonal greens and Boisdale claret gravy.</i>			

MAIN COURSE

Smoked Haddock & Seatrout Fish Cake <i>Samphire, curried Cornish mussel velouté</i>
Dumfriesshire Blackface Haggis <i>Neebs, tatties, liquor</i> <i>Add a 25ml noggin</i> <i>Glencadam Reserva Andalusia 8.6 / Tomintoul 10 yr 7.9 / Tomintoul 16yr 11.9</i>
Scottish Vegetarian Haggis <i>Neebs and tatties</i> <i>A savoury blend of oats, vegetables, pulses and warming spices</i> <i>Add a 25ml noggin</i> <i>Glencadam Reserva Andalusia 8.6 / Tomintoul 10 yr 7.9 / Tomintoul 16yr 11.9</i>

Buttermilk & Herb Chicken ‘Milanese’ <i>Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan</i>
Boisdale Burger – Cheese & Bacon <i>Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese</i>
Fish of the Day <i>Daily fresh fish from the South Coast, please ask for details</i>
Squash, Oyster Mushroom & Sage Risotto <i>Seeded cracker, XO dressing</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 <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	7.5
Lemon Posset <i>Shortbread and candied lemon</i>	7.5
Rum Baba <i>Madagascan vanilla chantilly</i>	7.5
Venezuela Chocolate Cremeux <i>Dulce de leche, blueberries</i>	7.5
Ice Cream & Sorbet <i>Please ask for today’s selection</i>	7.5
Selection of British Cheese <i>Heather honey, Scottish oatcakes</i>	12.5