



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	Ballantine of Partridge & Guinea Fowl 18
Cucumber pickle, pink peppercorn and grapefruit mayo	Celeriac remoulade, damsons, hazelnuts
Roast Mini Dumfriesshire Blackface Haggis 16.75	Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado 15.5 / 28
Neebs, tatties, liquor	Rocket, pine kernels and lemon and heather honey dressing
Add a 25ml noggin	Potted Prawns in a Spiced Crab Butter 18.5
Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9	Toasted soda bread, lemon
Dunkeld Classic Oak Smoked Salmon 19.5 / 28	Warm Celeriac & Truffle Parfait 15.5
Multiple award-winning salmon from the Scottish Highlands	Wild mushroom velouté, celeriac crisps, summer truffle

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 & Seatrout Fish Cake 27.5	Boisdale Burger – Cheese & Bacon 24.5
Samphire, curried Cornish mussel velouté	Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese
Buttermilk & Herb Chicken ‘Milanese’ 28	Fish of the Day market price
Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan	Daily fresh fish from the South Coast, please ask for details
Dumfriesshire Blackface Haggis 26.75	Tempura of Stuffed Courgette Flowers, Wiltshire Goats’ Cheese and Lemon 24
Neebs, tatties, liquor	Risotto of peas, broad beans and courgettes
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
Lemon Posset 13
Shortbread, Scottish raspberries, candied lemon
Feuilletine & Peanut Iced-Parfait 13
Salted caramel creme, peanut brittle
Baked Blackberry & Frangipane Tart 13.5
Toasted almond ice-cream
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.