

BOISDALE OF CANARY WHARF

JAZZ SUNDAY LUNCH

Boisdale Soda Bread £6.95
Somerset butter, seaweed tapenade

Olives & Almonds £5.5

Salami Sticks £5.5
Pork, chilli and fennel

Salt Cod 'Donuts' £6.5
Hot and spicy aioli (3)

FIRST COURSES

Devilled Whitebait
Caper mayonnaise, lemon

Celeriac & Chestnut Soup with Mushrooms
Black truffle cream

Dunkeld Classic Oak Smoked Salmon £19.5 / £28
Multiple award-winning salmon from the Scottish Highlands

£10 **Roast Mini Dumfriesshire Blackface Haggis**
Neeps, tatties, liquor
£14 *Add a 25ml noggin Tomintoul 10yrs 8.5 | Glencadam 10yrs 9.5*

Duck Liver & Armagnac Parfait £15.5
Toasted brioche, marmalade relish

London Burrata £18
Salt baked beetroot, sorrel, dressed lentils

Crispy Squid, Chilli & Tellicherry Pepper £16.5
Cucumber pickle, lemon, sriracha mayonnaise

Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf (v) £15.5 / £28
Chilli, hazelnuts, cold pressed olive oil

Orkney Pickled Herrings £14.5
Rye bread, mustard and dill dressing

ROASTS

Roast Sirloin of Scottish Dry Aged Beef £35
Yorkshire pudding and horseradish cream

Roast Loin of Gloucestershire Old Spot Pork £27.5
Caramelised apple sauce

SHARING ROASTS FOR TWO

Whole Roast Suffolk Chicken £65
Sourdough bread sauce

£135 **800g Cote du Boeuf** £99
35 day dry aged, Scottish rib of beef on the bone

£99 **650g Chateaubriand**
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 COURSES

Boisdale Burger – Cheese & Bacon
Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese

Boisdale Burger – Truffle
Black truffle mayo, triple cheese, roasted mushroom

Smoked Haddock, Seatrout & Prawn Fishcake
.Creamed leeks, Chablis and chive sauce

£24.5 **Lentil & Mushroom 'Wellington' (v)** £29.5
Puff pastry, celeriac puree, Brussels tops

£27.5 **Roast Dumfriesshire Blackface Haggis** £26.75
Neeps, tatties, liquor
£28.5 *Add a 25ml noggin Tomintoul 10yrs 8.5 | Glencadam 10yrs 9.5*

Buttermilk Chicken 'Milanese' £28
Crispy lemon crumb, tomato and red onion salad

FEASTING SIDES & SAUCES

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

PUDDING

£9 **Valrhona Dark Chocolate 'Marquise'** £13
£8.5 *Black current, honeycomb*

£6.25 **Carpaccio of Honeyglow Pineapple** £12
£7 *Lime and chilli, coconut sorbet*

£3 **Hazelnut & Praline Baked Cheesecake** £13.5
£6.95 *Dark chocolate sauce, hazelnut brittle*

£8.5 **Sticky Toffee Pudding** £13.75
£7 *Toffee and Jamaican rum sauce, Cornish clotted cream*
£10

£4.75 **Selection of British Cheese** £18
£4.75 *Spiced pear chutney, Scottish oatcakes*

£4.75 **Selection of Ice Cream & Sorbets** £12

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 13.5% service charge will be added to your bill.