



BOISDALE OF CANARY WHARF

BOISDALE JAZZ SUNDAYS

3 COURSE SUNDAY LUNCH

£45 PER PERSON INCLUDES A FLUTE OF CHÂTEAU DE SOURS RÉSERVE ROSÉ, A 3-COURSE LUNCH WITH UNLIMITED VIÑAS DEL VERO WINES FROM SOMANTANO.

UPGRADE YOUR WINES FOR £12.50 PER PERSON AND ENJOY UNLIMITED
CHABLIS 2011, DOMAINE WILLIAM FÈVRE
& CHÂTEAU DE RICAUD 2010 PREMIÈRES CÔTES DE BORDEAUX
£35 PER PERSON EXCLUSIVE OF DRINKS

FIRST COURSE

CHILLED GAZPACHO SOUP

ISLE OF WIGHT HERITAGE TOMATOES, MARCONA ALMONDS

ATLANTIC PRAWN COCKTAIL SALAD

GARLIC CROUTONS, HENS EGG, MARIE-ROSE SAUCE

SUPERFOOD SALAD

WITH YOUNG SPINACH, BEETROOTS, BUTTERBEANS, ASPARAGUS, SEEDS

AIR DRIED CUMBRIAN HAM

WYE VALLEY ASPARAGUS, PICCALILLI

POTTED INVERAWE SMOKED MACKEREL

HORSERADISH & TOAST

MAIN COURSE

ROAST RIB OF AGED ABERDEENSHIRE BEEF

YORKSHIRE PUDDING, HORSERADISH

ROAST CHICKEN, OUTDOOR REARED FROM

SCOTLAND'S BUCCLEUCH ESTATES

PORK, APRICOT & SAGE STUFFING, BREAD SAUCE

FISH OF THE DAY

FROM CERTIFIED & SUSTAINABLE BRIXHAM DAY BOATS

LONG ROAST GLOUCESTERSHIRE OLD SPOT PORK BELLY

GIANT BUTTER BEANS, ISLE OF WIGHT TOMATO SAUCE, SAGE BUTTER

GREEN CRACKED WHEAT & SAUTÉED OYSTER

MUSHROOM SALAD

FIVE HERBS, CHILLI, NIGELLA, SESAME & LEMON

ALL ROASTS SERVED WITH DUCK FAT ROAST POTATOES,
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

DESSERT

DARK CHOCOLATE TART

70% VALHRONA COCOA, MASCARPONE ICE-CREAM

STICKY TOFFEE PUDDING

TOFFEE SAUCE, CORNISH CLOTTED CREAM

CRÈME CARAMEL

CHANTILLY & ALMOND TUILLE

BRAMLEY APPLE & RASPBERRY CRUMBLE

VANILLA ICE-CREAM

SELECTION OF BRITISH CHEESE FROM OUR CHEESE TROLLEY

5 CHEESES, £4.50 SUPPLEMENT

SUNDAY PICK-ME-UPS

BREAKFAST MARTINI WITH BELVEDERE VODKA £9.50

THE AWARD WINNING MARY JEAN COCKTAIL

GIN G'VINE NOUSASION £9.50

THE ULTIMATE PINA COLADA MADE WITH HAVANA CLUB RUM £9.50

BOISDALE'S BLOODY MARY WITH RUSSIAN STANDARD VODKA £9.50

LARGE PLATES

HOUSE SALAD £11.00

AVOCADO, CUCUMBER, CRUMBLLED STILTON, PICKLED WALNUTS,
SECRETTS FARM BABY LEAVES

FISH & CHIPS £12.50

LINE CAUGHT HADDOCK, TARTARE SAUCE

WARM ROAST BEEF SANDWICH £14.00

HORSERADISH, WATERCRESS, MELTED SWISS CHEESE

FISH OF THE DAY

FROM CERTIFIED & SUSTAINABLE BRIXHAM DAY BOATS £MP

LONG ROAST GLOUCESTERSHIRE OLD SPOT PORK BELLY £19.00

GIANT BUTTER BEANS, ISLE OF WIGHT TOMATO SAUCE, SAGE BUTTER

GREEN CRACKED WHEAT & SAUTÉED OYSTER

MUSHROOM SALAD £12.50

FIVE HERBS, CHILLI, NIGELLA, SESAME & LEMON

ROAST RIB OF AGED ABERDEENSHIRE BEEF £26.50

YORKSHIRE PUDDING, HORSERADISH

ALL ROASTS SERVED WITH DUCK FAT ROAST POTATOES, BUNCH
CARROTS, WILTED GREENS & RED WINE GRAVY

CHILDREN

SMALL ROAST BEEF LUNCH, YORKSHIRE PUDDING

HAMBURGER & CHIPS

LINGUINI WITH TOMATO SAUCE & BASIL

FISH & CHIPS

£6.00 EACH

SIDE ORDERS

DUCK FAT ROAST POTATOES £3.50

THICK CUT CHIPS £3.50

WILTED GREENS £3.00

ENGLISH BUNCH CARROTS £3.75

GREEN SALAD £4.00

EXTRA SLICE OF ROAST BEEF £5.00

ROASTS TO SHARE

WHOLE ROAST SUCKLING PIG

£7.00 PER PERSON SUPPLEMENT

BRITISH RARE BREED PIGLET WITH ALL THE TRIMMINGS
(MINIMUM 10 PERSONS)

SLOW ROAST HEBRIDEAN LEG OF LAMB

£3.00 PER PERSON SUPPLEMENT

STUDED WITH SMOKED GARLIC & ROSEMARY, HOMEMADE MINT JELLY
(MINIMUM 6 PERSONS)

ROAST SADDLE OF WILD VENISON FROM SCOTLAND'S BLAIR ATHOLL ESTATE

£2.00 PER PERSON SUPPLEMENT

BRAISED RED CABBAGE, MASHED POTATOES
(MINIMUM 4 PERSONS)

PLEASE ORDER TUESDAY BEFORE, PAYMENT IN ADVANCE