



# THE GREAT BIG SCOTTISH BRUNCH

## FOR THE TABLE

BOISDALE SODA BREAD, SOMERSET BUTTER, SEAWEED TAPENADE	6.95	OLIVES & ALMONDS	6.5
CRISPY FRIED HAGGIS CROQUETTES (3)	6.5	SALAMI STICKS, PORK, CHILLI AND FENNEL	5.5
HARISSA ARANCINI, SICILIAN RISOTTO BALLS, ALPINE CHEESE (2)	6	½ DOZEN ROCK OYSTERS	26

## COCKTAILS

<b>BELGRAVIA BLOODY MARY</b> 15	<b>IRN-BRU SPRITZ</b> 12.5	<b>PISTACHIO FRAPPÉ</b> 15	<b>ODE TO SCOTLAND</b> 15
Belvedere Vodka, house blend Mary mix, lemon juice, tomato juice	Aperol, Irn-Bru, English Sparkling Wine	Flor de Caña 7yo, Pistachio & Vanilla Cream, Espresso, Nougat Whip	Tomintoul Whisky, Manzanilla Sherry, Black Pepper, Orange Marmalade, Verjus, Silky Foam

ADD FREE-FLOWING SPARKLING, WHITE & RED WINE THROUGHOUT YOUR MEAL FOR 25 (1 ½ HOURS\*)

## EGGS MACDONALD

All served with toasted muffin, poached egg, whisky hollandaise.  
Select from the below:

- STORNOWAY BLACK PUDDING
- DUNKELD SCOTTISH SMOKED SALMON
- SAUTÉED GREENS & WILD MUSHROOMS
- SCOTCH RAREBIT WITH TRIPLE CHEESE

(Can be selected either as a first or main course)

## MAIN COURSES

### THE GREAT SCOTTISH

Haggis, wild venison sausage, Stornoway black pudding,  
poached egg, wild mushrooms, tattie scones  
or  
Crispy breaded veggie haggis, crushed avocado, poached egg,  
wild mushrooms, tattie scones

### BOISDALE'S CLASSIC BURGER & THRICE COOKED CHIPS

Lemon-tarragon mayo, dill pickles, red onion  
Add triple cheese melt 3.5 or dry cured bacon 3.5

### GRILLED SCOTTISH KIPPER WITH MUSTARD BUTTER

Green leaf salad, lemon

## DESSERTS

### CRANACHAN TRIFLE (SERVED TABLE SIDE)

Raspberries, oat cookie, whisky Chantilly, honey custard

### STICKY TOFFEE PUDDING

Toffee and Jamaican rum sauce, Cornish clotted cream

### ALMOND & RASPBERRY BAKEWELL TART

Madagascan vanilla-Chantilly cream

## FIRST COURSES

### MINI ROAST DUMFRIESSHIRE BLACKFACE HAGGIS

Neeps, tatties, liquor  
Add a 25ml noggin Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

### DUNKELD CLASSIC OAK SMOKED SALMON

Capers, shallots, lemon

### CRISPY SQUID, CHILLI & TELlicherry PEPPER

Cucumber pickle, lime and chilli mayo

### LONDON BURRATA

Isle of Wight tomatoes, kalamata olives, basil

### TATTIE SCONES WITH CRUSHED AVOCADO

Lime, chilli, cold pressed olive oil

### BRAISED PEARL BARLEY WITH SAUTÉED WILD MUSHROOMS

Aged Parmesan

### CHICKEN SCHNITZEL

Crisp lemon crumb, red onion and rocket salad

### SMOKED HADDOCK KEDGEREE

Steamed rice, poached egg, curry sauce

### COLD POACHED SCOTTISH SEA TROUT

New potato and horseradish salad, salsa verde

### 8OZ DRY AGED SCOTTISH FILLET STEAK

Thrice cut chips, bearnaise sauce

### MINI ROAST DUMFRIESSHIRE BLACKFACE HAGGIS

Neeps, tatties, liquor  
Add a 25ml noggin Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

### DEEP FRIED MARS BAR

Vanilla ice-cream

### SELECTION OF GREAT BRITISH FARMHOUSE CHEESE

Served with mustard fruit chutney, oatcakes, pears

6 SUPPLEMENT

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.

\*T's & C's Free-flowing offer starts from booking time – Whole table must order free-flowing offer.