



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

BELGRAVIA BLOODY MARY 15	IRN-BRU SPRITZ 12.5	PISTACHIO FRAPPÉ 15	ODE TO SCOTLAND 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. 11.5 / 18
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 22
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 22
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 15
Green leaf salad, lemon

DESSERTS

CRANACHAN TRIFLE (SERVED TABLE SIDE) 12.5
Raspberries, oat cookie, whisky Chantilly, honey custard
STICKY TOFFEE PUDDING 13.75
Toffee and Jamaican rum sauce, Cornish clotted cream
ALMOND & RASPBERRY BAKEWELL TART 12.75
Madagascan vanilla-Chantilly cream

FIRST COURSES

MINI ROAST DUMFRIESHIRE BLACKFACE HAGGIS 16.5
Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5
DUNKELD CLASSIC OAK SMOKED SALMON 19.25
Capers, shallots, lemon
CRISPY SQUID, CHILLI & TELLICHERRY PEPPER 16
Cucumber pickle, lime and chilli mayo
LONDON BURRATA 18
Butternut squash, pumpkin seeds, salsa verde
TATTIE SCONES WITH CRUSHED AVOCADO 12
Lime, chilli, cold pressed olive oil
BEETROOT GNOCCHI, GOATS CHEESE & ROCKET 24
Beet puree, cold pressed olive oil
CHICKEN SCHNITZEL 26.75
Crisp lemon crumb, red onion and rocket salad
SMOKED HADDOCK KEDGEREE 18
Steamed rice, poached egg, curry sauce
SMOKED HADDOCK & ORKNEY SALMON FISHCAKE 28
Slow cooked leeks, sauce gribiche
8OZ DRY AGED SCOTTISH FILLET STEAK 46
Thrice cut chips, bearnaise sauce
MINI ROAST DUMFRIESHIRE BLACKFACE HAGGIS 26.5
Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 7.5 Glencadam 10yrs 8.5
DEEP FRIED MARS BAR 11
Vanilla ice-cream
SELECTION OF GREAT BRITISH FARMHOUSE CHEESE 18
Served with mustard fruit chutney, oatcakes, pears

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.