



## SATURDAY BRUNCH

### FOR THE TABLE

<b>BOISDALE SODA BREAD</b> Somerset butter, seaweed tapenade	6.95	<b>SALT COD 'DONUTS'</b> Hot and spicy aioli (3)	6.5
<b>OLIVES &amp; ALMONDS</b>	6.5	<b>MERSEA ISLAND, ESSEX</b>	HALF DOZEN 24 / DOZEN 48
<b>SALAMI STICKS</b> Pork, chilli and fennel	5.5	<b>JERSEY, CHANNEL ISLES</b>	HALF DOZEN 26 / DOZEN 52

### COCKTAILS

<b>BELLINI</b>	12.5	<b>GODFATHER</b>	15	<b>HARVEY WALLBANGER</b>	12.5	<b>JUNGLE BIRD</b>	13.5
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**ADD FREE-FLOWING SPARKLING, WHITE & RED WINE THROUGHOUT YOUR MEAL FOR 20 (1 ½ HOURS\*)**

### EGGS

<b>BASHED AVOCADO ON SOURDOUGH TOAST</b> Poached egg, coriander, chill	10.5
<b>CLASSIC BENEDICT</b> Mustard and maple glazed gammon ham	11.5
<b>FLORENTINE MCMUFFIN</b> Wilted spinach, garlic and lemon	10.25
<b>BUCK RAREBIT</b> Triple cheese, worcestershire sauce and poached egg	13.5

### FIRST COURSES

<b>DEVILLED WHITEBAIT</b> Caper mayonnaise, lemon	10	<b>ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS</b> Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 7.05   Glencadam 10yrs 8.2	16.5
<b>LONDON BURRATA</b> Fennel, confit of peppers, walnuts	17.5	<b>KING PRAWN 'CAESER'</b> Gem, croutons, aged parmesan	16
<b>SALAD OF ISLE OF WIGHT TOMATO, AVOCADO &amp; CRISPY FALAFEL (v)</b> House vinaigrette	15 / 25	<b>DUNKELD CLASSIC OAK SMOKED SALMON</b> Multiple award-winning salmon from the Scottish Highlands	19.25
<b>CRISPY FRIED SQUID</b> Cucumber pickle, lime and chilli mayo	16		

### MAIN COURSES

<b>STEAK &amp; CHIPS (pink only)</b> Minute fillet, french fries, Café de Paris butter	28.5	<b>SAUTÉED GNOCCHI, BROAD BEANS, PEAS &amp; BASIL (v)</b> Lemon and aged Parmesan	22
<b>ORKNEY SALMON &amp; SMOKED HADDOCK FISHCAKE</b> Parsley sauce, shaved fennel, radishes	28	<b>ROAST DUMFRIESSHIRE BLACKFACE HAGGIS</b> Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 7.05   Glencadam 10yrs 8.2	26.5
<b>BOISDALE MARGHERITA PIZZA</b> Scottish mozzarella, tomato and herb sauce	16	<b>CHAR GRILLED DRY AGED STEAKS WITH BEARNAISE SAUCE WITH THRICE COOKED CHIPS</b> 12oz Prime Ribeye steak, 35 day 8oz Centre-cut Fillet, 21 day	52 45
<b>BUTTERMILK CHICKEN 'MILANESE'</b> Crisp lemon crumb, red onion and tomato salad	26.75		

### BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken  
Served with thrice cooked chips

<b>TRUFFLE</b> Black truffle mayo, triple cheese, roasted mushroom	27.5
<b>BOISDALE'S CLASSIC</b> Lemon-tarragon mayo, dill pickles, red onion <i>Add triple cheese melt 3.5 or dry-cured bacon 3.5</i>	24.5

### SIDES & SAUCES

Thick-cut chips	6.95
Truffle, rosemary & parmesan chips, truffle aioli	10
Special vegetables of the day	MARKET PRICE
Sautéed spinach	8
Broccoli with shallots & anchovy butter	8
Green leaf salad	6.5
Boisdale Bloody Mary ketchup	4.75
Black truffle mayo	4.75

### DESSERT

<b>DARK CHOCOLATE TART</b> Cocoa, crème fraiche, honeycomb	13.5
<b>RASPBERRY CRANACHAN PARFAIT</b> Whisky marinated raspberries, hob-nobs, honey	12.95
<b>BAKED MANGO &amp; VANILLA CHEESECAKE</b> Passion fruit, chantilly cream	13
<b>STICKY TOFFEE PUDDING</b> Toffee and Jamaican rum sauce, Cornish clotted cream	13.75
<b>SELECTION OF BRITISH CHEESE</b> Spiced pear chutney, Scottish oatcakes	18

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.