



SATURDAY BRUNCH

BOISDALE OF CANARY WHARF

FOR THE TABLE

Boisdale Soda Bread <i>Somerset butter, seaweed tapenade</i> 6.95			
Salt Cod ‘Doughnuts’ (3) 6.5 <i>Hot and spicy aioli</i>	Wild Venison Bresaola 12 <i>Lemon & olive oil</i>	Olives & Almonds 6.5	Crispy Haggis Bon-Bons (3) 6.5

COCKTAILS

Bellini 12.5	Godfather 15	Harvey Wallbanger 13.5	Jungle Bird 13.5
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Add free-flowing sparkling, white & red wine throughout your meal for 25 (1 ½ hours*)

FIRST COURSE

Salad of Compressed Watermelon & Barrel Aged Feta <i>Nocellara olives, rocket, Sicilian lemon dressing</i>	15.5
Terrine of Guinea Fowl, Chicken & Ham Hock <i>Piccalilli of vegetables, toasted soda bread</i>	18
Crispy Squid, Chilli & Tellicherry Pepper <i>Pickles, chilli, citrus mayonnaise</i>	16.5
Ceviche of Citrus Cured Scottish Halibut Fillet <i>Whipped avocado, coriander, chilli and lime dressing</i>	18.5
“Egg Royale” <i>Dunkeld smoked salmon, poached egg, toasted muffin</i>	13

MAIN COURSE

Slow Roast Leg of Lamb <i>Ratatouille, salsa verde, artichoke and tomato sauce</i>	36
Smoked Haddock & Hebridean Cod Fish Cake <i>Wilted rainbow chard, chablis and prawn veloute</i>	27.5
Boisdale Margherita Pizza <i>Scottish mozzarella, tomato and herb sauce</i>	16
Buttermilk Chicken ‘Milanese’ <i>Crispy lemon crumb, tomato and red onion salad</i>	28
Aubergine Milanese <i>Crispy lemon crumb, fennel and heritage tomato stew, basil dressing</i>	24
Boisdale Cheese and Bacon Burger and Chips <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	24.5

STEAKS

12oz Prime Ribeye steak, 35 day 52	8oz Centre-cut Fillet, 21 day 45
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SIDES & SAUCES

Chips	6.95
Truffle, rosemary & parmesan chips, truffle aioli	10
Special vegetables of the day	Market Price
Sautéed spinach	8
Broccoli with miso butter & toasted seeds	8
Green leaf salad	6.5
Boisdale Bloody Mary ketchup	4.75
Black truffle mayo	4.75

DESSERT

Vanilla & Tonka Bean Panna Cotta <i>Marinated strawberries, short bread</i>	13
70% Dark Chocolate Marquis <i>Cranachan, Scottish raspberries and honeycomb</i>	13.5
Baked Passion Fruit Cheesecake <i>Meringue, vanilla chantilly cream and mango</i>	12.5
Ice Cream & Sorbet <i>Please ask for today’s selection</i>	12
Selection of Great British Cheese <i>Served with Scottish oatcakes and a selection of condiments</i>	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 14.5% service charge will be added to your bill.