



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
------------------------	------------------------	----------------------------------	----------------------------

Add free-flowing sparkling, white & red wine throughout your meal for 25 (1 ½ hours)*

— FIRST COURSE —

Pressed Cheltenham Beetroots with Whipped Suffolk Goats' Cheese <i>Blackcurrant, caramelised walnuts, sorrel</i>	15.5
Carpaccio of Wild Scottish Venison, Gin & Juniper <i>Watercress, black truffle mayo, shaved Pecorino</i>	18
Crispy Squid, Chilli & Tellicherry Pepper <i>Pickles, chilli, citrus mayonnaise</i>	16.5
Dill-marinated Seatrout Gravlax with Dressed Cornish Crab <i>Shaved fennel and radish salad, brown crab mayo</i>	18.5
"Egg Royale" <i>Dunkeld smoked salmon, poached egg, toasted muffin</i>	13

— MAIN COURSE —

Breast of Suffolk Chicken, Truffle Mousse & Asparagus <i>Potato mousseline, morel mushroom and tarragon cream sauce</i>	34
Hebridean Seatrout & Smoked Haddock Fish Cake <i>Purple sprouting broccoli, warm green goddess sauce</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
Sauté Potato Gnocchi, Roasted Squash & Sage <i>Pumpkin seed pesto, aged Parmesan</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
---	---

— SIDES & SAUCES —

Chips	6.95
Truffle, rosemary & parmesan chips, truffle aioli	10
Special vegetables of the day	<i>Market Price</i>
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 —

Boisdale's Rhubarb Cranachan	13
<i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	
Dark Chocolate Mousse, Boozy Cherries & Hazelnuts	13.5
<i>70% Valrhona cocoa, crème chantilly, praline</i>	
Baked Passion Fruit Cheesecake	12.5
<i>Meringue, vanilla chantilly cream and raspberries</i>	
Ice Cream & Sorbet	12
<i>Please ask for today's selection</i>	
Selection of Great British Cheese	18
<i>Served with Scottish oatcakes and a selection of condiments</i>	