



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 —

- London Burrata** *English asparagus, capers, cold-pressed olive oil*
- Duck Liver & Armagnac Parfait** *Apple salad, black truffle, toasted brioche*
- Crispy Squid, Chilli & Tellicherry Pepper** *Pickles, chilli, citrus mayonnaise*
- Ceviche of Sea Trout & King Prawns** *Seaweed cure, blood orange, jalapeño*
- "Egg Royale"** *Dunkeld smoked salmon, poached egg, toasted muffin*

— MAIN COURSE —

- Roast Haunch of Wild Scottish Venison** *Wild garlic mash, wild mushrooms, tarragon sauce*
- Hebridean Seatrout & Smoked Haddock Fish Cake** *Purple sprouting broccoli, warm green goddess sauce*
- Boisdale Margherita Pizza** *Scottish mozzarella, tomato and herb sauce*
- Buttermilk Chicken 'Milanese'** *Crispy lemon crumb, tomato and red onion salad*
- Artichoke & Wild Mushroom Pie** *Roasted cauliflower, wild garlic and kalamata olive salsa*
- Boisdale Cheese and Bacon Burger and Chips** *Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo*

— STEAKS —

12oz Prime Ribeye steak, 35 day	18 SUPPLEMENT	8oz Centre-cut Fillet, 21 day	15 SUPPLEMENT
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— 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 —

Sticky Toffee Pudding	7.5
<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	
Boisdale's Rhubarb Cranachan	7.5
<i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	
Dark Chocolate Tart	7.5
<i>Raspberries, pistachio, Chantilly cream</i>	
Baked Lemon Cheesecake	7.5
<i>Berry compote, lemon curd, meringue</i>	
Ice Cream & Sorbet	7.5
<i>Please ask for today's selection</i>	
Selection of British Cheese	12.5
<i>Heather honey, Scottish oatcakes</i>	

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.