



SATURDAY BRUNCH

FOR THE TABLE

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

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

EGGS

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

FIRST COURSES

DEVILLED WHITEBAIT Caper mayonnaise, lemon	10
LONDON BURRATA Roast squash, sage, pumpkin seed pesto	17.5
MARINATED BEETROOT, SUFFOLK GEM & BARREL AGED FETA SALAD (V) Chilli, pickled walnuts, lemon dressing	£15 / £25
CRISPY FRIED SQUID Cucumber pickle, lime and chilli mayo	16

ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2	16.5
KING PRAWN 'CAESER' Gem, croutons, aged parmesan	16
DUNKELD CLASSIC OAK SMOKED SALMON Multiple award-winning salmon from the Scottish Highlands	19.25

MAIN COURSES

STEAK & CHIPS (pink only) Minute fillet, french fries, Café de Paris butter	28.5
ORKNEY SALMON & SMOKED HADDOCK FISHCAKE Sautéed spinach, aubergine, caper dressing	28
BOISDALE MARGHERITA PIZZA Scottish mozzarella, tomato and herb sauce	16
BUTTERMILK CHICKEN 'MILANESE' Crisp lemon crumb, red onion and tomato salad	26.75

ROAST CAULIFLOWER, MOROCCAN SPICES & POMEGRANATE (V) Coriander hummus, walnuts, roast peppers	22
ROAST DUMFRIESSHIRE BLACKFACE HAGGIS Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2	26.5
CHAR GRILLED DRY AGED STEAKS WITH BEARNAISE SAUCE WITH THRICE COOKED CHIPS 12oz Prime Ribeye steak, 35 day 8oz Centre-cut Fillet, 21 day	52 45

BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken Served with thrice cooked chips	
TRUFFLE Black truffle mayo, triple cheese, roasted mushroom	27.5
BOISDALE'S CLASSIC Lemon-tarragon mayo, dill pickles, red onion Add triple cheese melt 3.5 or dry-cured bacon 3.5	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

GLUTEN FREE CHOCOLATE BROWNIE White chocolate and yogurt ganache, 70% chocolate sauce	13.5
BOISDALE'S CRANACHAN Raspberries, oat cookie, whisky chantilly, honeycomb	12.95
BAKED LEMON CHEESECAKE Baked meringue and lemon curd	13
STICKY TOFFEE PUDDING Toffee and Jamaican rum sauce, Cornish clotted cream	13.75
SELECTION OF BRITISH CHEESE 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.