



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

Warm Celeriac & Truffle Parfait <i>Wild mushroom velouté, celeriac crisps, summer truffle</i>	15.5
Ballantine of Partridge & Guinea Fowl <i>Celeriac remoulade, damsons, hazelnuts</i>	18
Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, pink peppercorn and grapefruit mayo</i>	16.5
Potted Prawns in a Spiced Crab Butter <i>Toasted soda bread, lemon</i>	18.5
“Egg Royale” <i>Dunkeld smoked salmon, poached egg, toasted muffin</i>	13

MAIN COURSE

Roast Haunch of Wild Highland Venison, Sauteed Girolles & Claret Gravy <i>Venison shoulder croquette, baby onions, confit garlic</i>	36
Smoked Haddock & Seatrout Fish Cake <i>Samphire, curried Cornish mussel velouté</i>	27.5
Boisdale Margherita Pizza <i>Scottish mozzarella, tomato and herb sauce</i>	16
Buttermilk & Herb Chicken ‘Milanese’ <i>Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan</i>	28
Tempura of Stuffed Courgette Flowers, Wiltshire Goats’ Cheese and Lemon <i>Risotto of peas, broad beans and courgettes</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

Lemon Posset <i>Shortbread, Scottish raspberries, candied lemon</i>	13
Feuilletine & Peanut Iced-Parfait <i>Salted caramel creme, peanut brittle</i>	13
Baked Blackberry & Frangipane Tart <i>Toasted almond ice-cream</i>	13.5
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.