



THE GREAT BIG SCOTTISH BRUNCH
BOISDALE OF BELGRAVIA

FOR THE TABLE

Boisdale Soda Bread *Somerset butter, seaweed tapenade* 6.95

Deep Fried Haggis Bon-Bons (3)	6.5	Cauliflower Cheese Croquettes (2)	6	Olives & Almonds	6.5	Wild Venison Bresaola	12	½ Dozen Rock Oysters	26
		<i>Lightly crumbed, triple cheese bites</i>				<i>Lemon and olive oil</i>			

COCKTAILS

Belgravia Bloody Mary	15	Irn-Bru Spritz	12.5	Hendrick’s ‘Sgroppino’	15	Ode To Scotland	15
<i>Belvedere Vodka, house blend Mary mix, lemon juice, tomato juice</i>		<i>Aperol, Irn-Bru, English sparkling wine</i>		<i>Hendrick’s Gin, lemon sorbet, prosecco</i>		<i>Tomintoul Whisky, Manzanilla Sherry, black pepper, orange marmalade, verjus, silky foam</i>	

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

EGGS MACDONALD

All served with toasted muffin, poached egg, whisky hollandaise. 11.5 / 18
Select from the below:

Stornoway Black Pudding	Dunkeld Scottish Smoked Salmon	Sautéed Greens & Wild Mushrooms	Scotch Rarebit with Triple Cheese
	<i>(Can be selected either as a first or main course)</i>		

FIRST COURSES

Roast Mini Dumfriesshire Blackface Haggis	<i>Neeps, tatties, liquor</i>	16.75	London Burrata	18
<i>Add a 25ml noggin</i>			<i>Gazpacho, roast peppers, lovage pesto</i>	
<i>Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i>			Tattie Scones with Crushed Avocado	12
Dunkeld Classic Oak Smoked Salmon		22	<i>Lime, chilli, cold pressed olive oil</i>	
<i>Capers, shallots, lemon</i>				
Crispy Squid, Chilli & Tellicherry Pepper		16.75		
<i>Cucumber pickle, lime and chilli mayo</i>				

MAIN COURSES

The Great Scottish 22

Haggis, wild venison sausage, Stornoway black pudding, poached egg, wild mushrooms, tattie scones
or Crispy breaded veggie haggis, crushed avocado, poached egg, wild mushrooms, tattie scones

Boisdale’s Classic Burger & Thrice Cooked Chips	24	Scottish Salmon Fishcake	28.75
<i>Lemon-tarragon mayo, dill pickles, red onion</i>		<i>Wilted spinach, spiced tomato relish</i>	
<i>Add triple cheese melt 3.5 or dry cured bacon 3.5</i>		8oz dry aged Scottish Fillet Steak	48
Sautéed Somerset Goats’ Cheese & Potato Gnocchi	26	<i>Thrice cut chips, bearnaise sauce</i>	
<i>Fricassee of broad beans, peas & soft herbs</i>		Roast Dumfriesshire Blackface Haggis	26.75
Chicken Schnitzel	28.5	<i>Add a 25ml noggin</i>	
<i>Crisp lemon crumb, red onion and rocket salad</i>		<i>Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9</i>	
Smoked Haddock Kedgerree	22		
<i>Steamed rice, poached egg, curry sauce</i>			

DESSERTS

‘Cranachan’ Knickerbocker Glory	13.5	Deep Fried Mars Bar	11
<i>Raspberries, honeycomb, whisky crème, toasted oats</i>		<i>Vanilla ice-cream</i>	
Sticky Toffee Pudding	13.75	Selection of Great British Farmhouse Cheese	18.5
<i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>		<i>Served with Scottish oatcakes and a selection of condiments</i>	
Lemon ‘Brûlée’ Tart	13	Ice Cream & Sorbet	12
<i>Madagascan vanilla cream, fresh raspberries</i>		<i>Please ask for today’s selection</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. *T’s & C’s Free-flowing offer starts from booking time – Whole table must order free-flowing offer.*