



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 <i>Lightly crumbed, triple cheese bites</i>	Olives & Almonds 6.5	Wild Venison Bresaola 12 <i>Lemon and olive oil</i>	½ Dozen Rock Oysters 26
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— COCKTAILS —

Belgravia Bloody Mary 15 <i>Belvedere Vodka, house blend Mary mix, lemon juice, tomato juice</i>	Irn-Bru Spritz 12.5 <i>Aperol, Irn-Bru, English sparkling wine</i>	Pistachio Frappé 16 <i>Flor de Caña 7yo Rum, pistachio & vanilla cream, amaretto, nougat whipped cream, pistachio dust</i>	Ode To Scotland 15 <i>Tomintoul Whisky, Manzanilla Sherry, black pepper, orange marmalade, verjus, silky foam</i>
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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
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(Can be selected either as a first or main course)

— FIRST COURSES —

Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor 16.75 <i>Add a 25ml noggin</i> Glencadam Reserva Andaluca 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9	London Burrata 18 <i>Beetroot, black walnut, cold pressed olive oil</i>
Dunkeld Classic Oak Smoked Salmon 23 <i>Capers, shallots, lemon</i>	Tattie Scones with Crushed Avocado 12 <i>Lime, chilli, cold pressed olive oil</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 <i>Lemon-tarragon mayo, dill pickles, red onion</i> Add triple cheese melt 3.5 or dry cured bacon 3.5	Hebridean Seatrout & Smoked Haddock Fishcake 28.75 <i>Sautéed greens, chablis and chive butter sauce</i>
Morel Mushroom & Wild Garlic Risotto 26 <i>Parmesan crackling</i>	8oz dry aged Scottish Fillet Steak 48 <i>Thrice cut chips, bearnaise sauce</i>
Chicken Schnitzel 28.5 <i>Crisp lemon crumb, red onion and rocket salad</i>	Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor 26.75 <i>Add a 25ml noggin</i> Glencadam Reserva Andaluca 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9
Smoked Haddock Kedgeriee 22 <i>Steamed rice, poached egg, curry sauce</i>	

— DESSERTS —

Cranachan Trifle (Served table side) 12.5 <i>Raspberries, oat cookie, whisky Chantilly, honey custard</i>	Deep Fried Mars Bar 11 <i>Vanilla ice-cream</i>
Sticky Toffee Pudding 13.75 <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	Selection of Great British Farmhouse Cheese 18 <i>Served with Scottish oatcakes and a selection of condiments</i>
Chocolate Tart 13.5 <i>Raspberries, pistachio crème</i>	Ice Cream & Sorbet 12 <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.