



# THE GREAT BIG SCOTTISH BRUNCH

## FOR THE TABLE

BOISDALE SODA BREAD, SOMERSET BUTTER, SEAWEED TAPENADE	6.95	OLIVES & ALMONDS	6.5
CRISPY FRIED HAGGIS CROQUETTES (3)	6.5	SALAMI STICKS, PORK, CHILLI AND FENNEL	5.5
HARISSA ARANCINI, SICILIAN RISOTTO BALLS, ALPINE CHEESE (2)	6	½ DOZEN ROCK OYSTERS	26

## COCKTAILS

BELGRAVIA BLOODY MARY	15	IRN-BRU SPRITZ	12.5	PISTACHIO FRAPPÉ	16	ODE TO SCOTLAND	15
Belvedere Vodka, house blend Mary mix, lemon juice, tomato juice		Aperol, Irn-Bru, English sparkling wine		Flor de Caña 7yo Rum, pistachio & vanilla cream, amaretto, nougat whipped cream, pistachio dust		Tomintoul Whisky, Manzanilla Sherry, black pepper, orange marmalade, verjus, silky foam	

ADD FREE-FLOWING SPARKLING, WHITE & RED WINE THROUGHOUT YOUR MEAL FOR 25 (1½ 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

(Can be selected either as a first or main course)

## MAIN COURSES

THE GREAT SCOTTISH	22	CHICKEN SCHNITZEL	28
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		Crisp lemon crumb, red onion and rocket salad	
BOISDALE'S CLASSIC BURGER & THRIC COOKED CHIPS	24	SMOKED HADDOCK KEDGEREE	22
Lemon-tarragon mayo, dill pickles, red onion Add triple cheese melt 3.5 or dry cured bacon 3.5		Steamed rice, poached egg, curry sauce	
SCOTTISH WILD MUSHROOM & LENTIL 'WELLINGTON'	26	SMOKED HADDOCK, ORKNEY SALMON & DEVONSHIRE CRAB FISHCAKE	28.75
Creamed leeks, red wine, rosemary		Black kale with horseradish and lemon	
80Z DRY AGED SCOTTISH FILLET STEAK		80Z DRY AGED SCOTTISH FILLET STEAK	48
Thrice cut chips, bearnaise sauce		Thrice cut chips, bearnaise sauce	
MINI ROAST DUMFRIESSHIRE BLACKFACE HAGGIS		MINI ROAST DUMFRIESSHIRE BLACKFACE HAGGIS	26.75
Neeps, tatties, liquor		Neeps, tatties, liquor	
Add a 25ml noggin Tomintoul 10yrs 7.5   Glencadam 10yrs 8.5		Add a 25ml noggin Tomintoul 10yrs 7.5   Glencadam 10yrs 8.5	

## DESSERTS

CRANACHAN TRIFLE (SERVED TABLE SIDE)	12.5	DEEP FRIED MARS BAR	11
Raspberries, oat cookie, whisky Chantilly, honey custard		Vanilla ice-cream	
STICKY TOFFEE PUDDING	13.75	SELECTION OF GREAT BRITISH FARMHOUSE CHEESE	18
Toffee and Jamaican rum sauce, Cornish clotted cream		Served with mustard fruit chutney, oatcakes, pears	
CHOCOLATE 'OPERA' MARQUISE	13.5		
Hazelnut, mandarin, coco cigarillo			

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.