THE GREAT BIG SCOTTISH BRUNCH

BOISDALE OF BELGRAVIA

FOR THE TABLE

Boisdale Soda Bread *Somerset butter, seaweed tapenade 6.95*

Crispy Haggis Bon-Bons *(3) 6.5*

Olives & Almonds *6.5*

Cauliflower Cheese Croquettes *(2) 6*
Lightly crumbed, triple cheese bites

Bresaola
British Air-dried Beef *12*
Lemon and olive oil

½ Dozen Rock Oysters *28.5*

COCKTAILS

Belgravia Bloody Mary *15*
Belvedere Vodka, house blend Mary mix, lemon juice, tomato juice

Irn-Bru Spritz *12.5*
Aperol, Irn-Bru, English sparkling wine

Hendrick's 'Sgroppino' *15*
Hendrick's Gin, lemon sorbet, prosecco

Ode To Scotland *15*
Tomintoul Whisky, Manzanilla Sherry, black pepper, orange marmalade, verjus, silky foam

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

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

FIRST COURSES

Roast Mini Dumfriesshire Blackface Haggis *Neeps, tatties, liquor 16.75*
Add a 25ml noggin: Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Dunkeld Classic Oak Smoked Salmon *22.5*
Capers, shallots, lemon

Crispy Squid, Chilli & Tellicherry Pepper *16.75*
Cucumber pickle, lime and chilli mayo

London Burrata *18.75*
Soft herb pesto, chickpeas, black walnuts

Tattie Scones with Crushed Avocado *12*
Lime, chilli, cold pressed olive oil

MAIN COURSES

The Great Scottish *24*
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 Wagyu Beef Burger & Thrice Cooked Chips *26.5*
Lemon-tarragon mayo, dill pickles, red onion
Add triple cheese melt 3.5 or juniper dry cured bacon 3.5

Butternut Squash Risotto, Sage & Parmesan *26.5*
Sautéed king oyster mushrooms

Chicken Schnitzel *29.5*
Crisp lemon crumb, red onion and rocket salad

Smoked Haddock Kedgeree *24*
Steamed rice, poached egg, curry sauce

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake *28.75*
Creamed leeks, horseradish and lemon

8oz Dry Aged Scottish Fillet Steak *48*
Thrice cut chips, bearnaise sauce

Roast Dumfriesshire Blackface Haggis *Neeps, tatties, liquor 27.5*
Add a 25ml noggin: Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties *A savoury blend of oats, vegetables, pulses and warming spices 24.5*
Add a 25ml noggin: Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

DESSERTS

'Cranachan' Knickerbocker Glory *13.5*
Raspberries, honeycomb, Drambuie crème, toasted oats

Sticky Toffee Pudding Toffee *13.75*
Jamaican rum sauce, Cornish clotted cream

Deep Fried Mars Bar *13.5*
Vanilla ice-cream

Caramelised Apple & Rhubarb Crumble *12.75*
Great Scottish custard

Cherry 'Tiramisu' *13*
Honey, whisky mascarpone, Valrhona cocoa

Ice Cream & Sorbets *12.5*
Please ask for today's selection

Selection of Great British Farmhouse Cheese *18.5*
Served with Scottish oatcakes and a selection of condiments

*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.*