

Sunday Blues Brunch

FOR THE TABLE

BOISDALE SODA BREAD Somerset butter, seaweed tapenade	6.95	SALT COD ‘DONUTS’ Hot and spicy aioli (3)	6.5
OLIVES & ALMONDS	6.5	MERSEA ISLAND, ESSEX	HALF DOZEN 24 / DOZEN 48
SALAMI STICKS Pork, chilli and fennel	5.5	JERSEY, CHANNEL ISLES	HALF DOZEN 26 / DOZEN 52

COCKTAILS	BELLINI	12.5	GODFATHER	15	HARVEY WALLBANGER	12.5	JUNGLE BIRD	13.5
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ADD FREE-FLOWING SPARKLING, WHITE & RED WINE THROUGHOUT YOUR MEAL FOR 20 (1½ HOURS*)

EGGS

BASHED AVOCADO ON SOURDOUGH TOAST	10.5
Poached egg, coriander, chill	
CLASSIC BENEDICT	11.5
Mustard and maple glazed gammon ham	
FLORENTINE MCMUFFIN	10.25
Wilted spinach, garlic and lemon	
BUCK RAREBIT	13.5
Triple cheese, worcestershire sauce and poached egg	

FIRST COURSES

DEVILLED WHITEBAIT	10	ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS	16.5
Caper mayonnaise, lemon		Neeps, tatties, liquor	
		Add a 25ml noggin Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2	
LONDON BURRATA	17.5	KING PRAWN ‘CAESER’	16
Fennel, confit of peppers, walnuts		Gem, croutons, aged parmesan	
SALAD OF ISLE OF WIGHT TOMATO, AVOCADO & CRISPY FALAFEL (v)	15 / 25	DUNKELD CLASSIC OAK SMOKED SALMON	19.25
House vinaigrette		Multiple award-winning salmon from the Scottish Highlands	
CRISPY FRIED SQUID	16		
Cucumber pickle, lime and chilli mayo			

MAIN COURSES

STEAK & CHIPS (pink only)	28.5
Minute fillet, french fries, Café de Paris butter	
ORKNEY SALMON & SMOKED HADDOCK FISHCAKE	28
Parsley sauce, shaved fennel, radishes	
BOISDALE MARGHERITA PIZZA	16
Scottish mozzarella, tomato and herb sauce	
BUTTERMILK CHICKEN ‘MILANESE’	26.75
Crisp lemon crumb, red onion and tomato salad	

SAUTÉED GNOCCHI, BROAD BEANS, PEAS & BASIL (v)	22
Lemon and aged Parmesan	
ROAST DUMFRIESSHIRE BLACKFACE HAGGIS	26.5
Neeps, tatties, liquor	
Add a 25ml noggin Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2	
ROAST SIRLOIN OF SCOTTISH DRY AGED BEEF	35
Goose fat roasties	
ROAST LOIN OF GLOUCESTERSHIRE OLD SPOT PORK	27.5
Goose fat roasties, caramelised apple sauce and all the trimmings	

BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken. Served with thrice cooked chips	
TRUFFLE	27.5
Black truffle mayo, triple cheese, roasted mushroom	
BOISDALE’S CLASSIC	24.5
Lemon-tarragon mayo, dill pickles, red onion	
Add triple cheese melt 3.5 or dry-cured bacon 3.5	

SIDES & SAUCES

Thick-cut chips	6.95
Truffle, rosemary & parmesan chips, truffle aioli	10
Special vegetables of the day	MARKET PRICE
Sautéed spinach	8
Broccoli with shallots & anchovy butter	8
Green leaf salad	6.5
Boisdale Bloody Mary ketchup	4.75
Black truffle mayo	4.75

DESSERT

DARK CHOCOLATE TART	
Cocoa, crème fraiche, honeycomb	13.5
RASPBERRY CRANACHAN PARFAIT	
Whisky marinated raspberries, hob-nobs, honey	12.95
BAKED MANGO & VANILLA CHEESECAKE	
Passion fruit, chantilly cream	13
STICKY TOFFEE PUDDING	
Toffee and Jamaican rum sauce, Cornish clotted cream	13.75
SELECTION OF BRITISH CHEESE	
Spiced pear chutney, Scottish oatcakes	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 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.