

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*)

FIRST COURSES

DEVILLED WHITEBAIT Caper mayonnaise, lemon	10	CIDER-BAKED BEETROOTS, WILTSHIRE GOATS CHEESE & WINTER LEAF (V) Chilli, hazelnuts, cold pressed olive oil	15.5 / 28
LONDON BURRATA Salt baked beetroot, sorrel, dressed lentils	18	ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 8.5 Glencadam 10yrs 9.5	16.75
DUNKELD SMOKED SALMON WITH TOASTED ENGLISH BREAKFAST MUFFIN Hollandaise sauce and lemon	13	DUNKELD CLASSIC OAK SMOKED SALMON Multiple award-winning salmon from the Scottish Highlands	19.5
CRISPY SQUID, CHILLI & TELlicherry PEPPER Cucumber pickle, lemon, sriracha mayonnaise	16.5		

MAIN COURSES

STEAK & CHIPS (pink only) Minute fillet, french fries, smoked bearnaise sauce	29.5	SAUTÉED POTATO GNOCCHI, ROAST BUTTERNUT SQUASH & SAGE (V) Chestnut pesto, black kale	26
SMOKED HADDOCK, SEATROUT & PRAWN FISHCAKE Creamed leeks, Chablis and chive sauce	28.5	ROAST DUMFRIESSHIRE BLACKFACE HAGGIS Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 8.5 Glencadam 10yrs 9.5	26.5
BOISDALE MARGHERITA PIZZA Scottish mozzarella, tomato and herb sauce	16	ROAST LOIN OF GLOUCESTERSHIRE OLD SPOT PORK Goose fat roasties, caramelised apple sauce and all the trimmings	27.5
BUTTERMILK CHICKEN ‘MILANESE’ Crispy lemon crumb, tomato and red onion salad	28		
ROAST SIRLOIN OF SCOTTISH DRY AGED BEEF Goose fat roasties	35		

BURGERS

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

VALRHONA DARK CHOCOLATE ‘MARQUISE’ Black current, honeycomb	13
CARPACCIO OF HONEYGLOW PINEAPPLE Lime and chilli, coconut sorbet	12
HAZELNUT & PRALINE BAKED CHEESECAKE Dark chocolate sauce, hazelnut brittle	13.5
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.