



SUNDAY SOUL SESSIONS BRUNCH

BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Salt Cod 'Doughnuts' (3) <i>Hot and spicy aioli</i> 6.5	Boisdale Soda Bread <i>Somerset butter, seaweed tapenade</i> 6.95	Wild Venison Bresaola <i>Lemon and olive oil</i> 12	Olives & Almonds 6.5	Crispy Haggis Bon-Bons (3) 6.5
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— COCKTAILS —

Bellini 12.5	Godfather 15	Harvey Wallbanger 13.5	Jungle Bird 13.5
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Add free-flowing sparkling, white & red wine throughout your meal for 25 (1 ½ hours)*

— FIRST COURSE —

Crispy Squid, Chilli & Tellicherry Pepper <i>Pickles, chilli, citrus mayonnaise</i>	16.5
Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9</i>	16.75
Warm Salad of Artichokes, Potato Mousseline & Truffle Honey <i>Green bean, hazelnuts</i>	15.5 / 28
Duck Liver & Armagnac Parfait <i>Apple salad, black truffle, toasted brioche</i>	16.5
Ceviche of Sea Trout & King Prawns <i>Seaweed cure, blood orange, jalapeño</i>	18.5
London Burrata <i>English asparagus, capers, cold-pressed olive oil</i>	18

— MAIN COURSE —

Boisdale Cheese and Bacon Burger and Chips <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	24.5
Hebridean Seatrout & Smoked Haddock Fish Cake <i>Purple sprouting broccoli, warm green goddess sauce</i>	27.5
Boisdale Margherita Pizza <i>Scottish mozzarella, tomato and herb sauce</i>	16
Buttermilk Chicken 'Milanese' <i>Crispy lemon crumb, tomato and red onion salad</i>	28
Roast Beef <i>Dry aged scotch sirlion, Yorkshire pudding, goose fat potatoes</i>	35
Artichoke & Wild Mushroom Pie <i>Roasted cauliflower, wild garlic and kalamata olive salsa</i>	26
Roast Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9</i>	26.5
Roast Loin Of Gloucestershire Old Spot Pork <i>Goose fat roasties, caramelised apple sauce and all the trimmings</i>	27.5

— SIDES & SAUCES —

Chips	6.95
Truffle, rosemary & parmesan chips, truffle aioli	10
Special vegetables of the day	Market Price
Sautéed spinach	8
Broccoli with miso butter & toasted seeds	8
Green leaf salad	6.5
Boisdale Bloody Mary ketchup	4.75
Black truffle mayo	4.75

— DESSERT —

Sticky Toffee Pudding <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	13.75
Boisdale's Rhubarb Cranachan <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	13
Dark Chocolate Tart <i>Raspberries, pistachio, Chantilly cream</i>	13.5
Baked Lemon Cheesecake <i>Berry compote, lemon curd, meringue</i>	12.5
Ice Cream & Sorbet <i>Please ask for today's selection</i>	12
Selection of British Cheese <i>Heather honey, Scottish oatcakes</i>	18