



SUNDAY SOUL SESSIONS BRUNCH
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

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

— 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
Hass Avocado, Broad Bean & Pea Salad, Lemon & Cold Pressed Olive Oil <i>Soft herbs, grains, toasted seed cracker</i>	15.5 / 28
Terrine of Guinea Fowl, Chicken & Ham Hock <i>Piccalilli of vegetables, toasted soda bread</i>	18
Ceviche of Citrus Cured Scottish Halibut fillet <i>Whipped avocado, coriander, chilli and lime dressing</i>	18.5
Salad of Compressed Watermelon & Barrel Aged Feta <i>Nocellara olives, rocket, Sicilian lemon dressing</i>	15.5

— MAIN COURSE —

Boisdale Cheese and Bacon Burger and Chips <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	24.5
Smoked Haddock & Hebridean Cod Fish Cake <i>Wilted rainbow chard, chablis and prawn veloute</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
Aubergine Milanese <i>Crispy lemon crumb, fennel and heritage tomato stew, basil dressing</i>	24
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 —

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

— DESSERT —

Sticky Toffee Pudding <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	13.75
Vanilla & Tonka Bean Panna Cotta <i>Marinated strawberries, short bread</i>	13
70% Dark Chocolate Marquis <i>Cranachan, Scottish raspberries and honeycomb</i>	13.5
Baked Passion Fruit Cheesecake <i>Meringue, vanilla chantilly cream and mango</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

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.