



SUNDAY SOUL SESSIONS BRUNCH

BOISDALE OF CANARY WHARF

— FOR THE TABLE —

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

— 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 25 (1 ½ hours)*

— FIRST COURSE —

Crispy Squid, Chilli & Tellicherry Pepper Pickles, chilli, citrus mayonnaise 16.5	
Roast Mini Dumfriesshire Blackface Haggis Neeps, tatties, liquor 16.75 <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 Tomintoul 10 yr 7.9 Tomintoul 16yr 11.9</i>	
Warm Salad of Artichokes, Potato Mousseline & Truffle Honey Green bean, hazelnuts 15.5 / 28	
Terrine of Suffolk Chicken, Ham Hock & Wild Mushroom Spiced piccalilli, dressed leaves 15.5	
Potted Prawns in a Spiced Crab Butter Toast, lemon 22	
London Burrata with Roasted Butternut Squash Hot honey, rocket and pumpkin seeds 18	

— MAIN COURSE —

Boisdale Cheese and Bacon Burger and Chips Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo 24.5	
Hebridean Seatrout & Smoked Haddock Fish Cake Purple sprouting broccoli, warm green goddess sauce 27.5	
Boisdale Margherita Pizza Scottish mozzarella, tomato and herb sauce 16	
Buttermilk Chicken 'Milanese' Crispy lemon crumb, tomato and red onion salad 28	
Roast Beef Dry aged scotch sirlion, Yorkshire pudding, goose fat potatoes 35	
Risotto of Morel Mushroom & Wild Garlic Parmesan crackling, salsa verde 26	
Roast Dumfriesshire Blackface Haggis Neeps, tatties, liquor 26.5 <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 Tomintoul 10 yr 7.9 Tomintoul 16yr 11.9</i>	
Roast Loin Of Gloucestershire Old Spot Pork Goose fat roasties, caramelised apple sauce and all the trimmings 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 Toffee and Jamaican rum sauce, Cornish clotted cream 13.75	
Boisdale's Rhubarb Cranachan Poached Yorkshire rhubarb, oats, whisky, honeycomb 13	
Dark Chocolate Tart Raspberries, pistachio, Chantilly cream 13.5	
Baked Vanilla Cheesecake With spiced caramel poached pineapple 12.5	
Ice Cream & Sorbet Please ask for today's selection 12	
Selection of British Cheese Heather honey, Scottish oatcakes 18	