



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

— MAIN COURSE —

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

— 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>	7.5
Boisdale's Rhubarb Cranachan <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	7.5
Dark Chocolate Tart <i>Raspberries, pistachio, Chantilly cream</i>	7.5
Baked Lemon Cheesecake <i>Berry compote, lemon curd, meringue</i>	7.5
Ice Cream & Sorbet <i>Please ask for today's selection</i>	7.5
Selection of British Cheese <i>Heather honey, Scottish oatcakes</i>	12.5

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.