



SUNDAY SOUL SESSIONS BRUNCH  
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

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

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

— FIRST COURSE —

<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b> <i>Pickles, chilli, citrus mayonnaise</i>	16.5
<b>Roast Mini Dumfriesshire Blackface Haggis</b> <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
<b>Asparagus, Broad Bean &amp; Pea Salad, Lemon &amp; Cold Pressed Olive Oil</b> <i>Soft herbs, grains, toasted seed cracker</i>	15.5 / 28
<b>Carpaccio of Wild Scottish Venison, Gin &amp; Juniper</b> <i>Watercress, black truffle mayo, shaved Pecorino</i>	18
<b>Dill-marinated Seatrout Gravlax with Dressed Cornish Crab</b> <i>Shaved fennel and radish salad, brown crab mayo</i>	18.5
<b>Pressed Cheltenham Beetroots with Whipped Suffolk Goats' Cheese</b> <i>Blackcurrant, caramelised walnuts, sorrel</i>	15.5

— MAIN COURSE —

<b>Boisdale Cheese and Bacon Burger and Chips</b> <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	24.5
<b>Hebridean Seatrout &amp; Smoked Haddock Fish Cake</b> <i>Purple sprouting broccoli, warm green goddess sauce</i>	27.5
<b>Boisdale Margherita Pizza</b> <i>Scottish mozzarella, tomato and herb sauce</i>	16
<b>Buttermilk Chicken 'Milanese'</b> <i>Crispy lemon crumb, tomato and red onion salad</i>	28
<b>Roast Beef</b> <i>Dry aged scotch sirlion, Yorkshire pudding, goose fat potatoes</i>	35
<b>Sauté Potato Gnocchi, Roasted Squash &amp; Sage</b> <i>Pumpkin seed pesto, aged Parmesan</i>	24
<b>Roast Dumfriesshire Blackface Haggis</b> <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
<b>Roast Loin Of Gloucestershire Old Spot Pork</b> <i>Goose fat roasties, caramelised apple sauce and all the trimmings</i>	27.5

— SIDES & SAUCES —

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

— DESSERT —

<b>Sticky Toffee Pudding</b> <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	13.75
<b>Boisdale's Rhubarb Cranachan</b> <i>Poached Yorkshire rhubarb, oats, whisky, honeycomb</i>	13
<b>Dark Chocolate Mousse, Boozy Cherries &amp; Hazelnuts</b> <i>70% Valrhona cocoa, crème chantilly, praline</i>	13.5
<b>Baked Passion Fruit Cheesecake</b>	12.5
<i>Meringue, vanilla chantilly cream and raspberries</i>	
<b>Ice Cream &amp; Sorbet</b>	12
<i>Please ask for today's selection</i>	
<b>Selection of British Cheese</b>	18
<i>Heather honey, Scottish oatcakes</i>	