



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>Cucumber pickle, pink peppercorn and grapefruit mayo</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
Scottish Vegetarian Haggis, Neeps and Tatties <i>A savoury blend of oats, vegetables, pulses and warming spices</i> <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9</i>	15.5
Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado <i>Rocket, pine kernels and lemon and heather honey dressing</i>	15.5 / 28
Pressed Terrine of Pheasant, Ham Hock & Foie Gras <i>Cumberland sauce, walnut and apple salad ‘Waldorf’</i>	18
Ceviche of Scottish Salmon & King Prawns <i>Whipped avocado, jalapeno, coriander</i>	16
Carpaccio of Confit Sweet Potato, Chilli & Lime <i>Mango salsa, crisp malanga fritters</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 & Seatrout Fish Cake <i>Samphire, curried Cornish mussel velouté</i>	27.5
Boisdale Margherita Pizza <i>Scottish mozzarella, tomato and herb sauce</i>	16
Buttermilk & Herb Chicken ‘Milanese’ <i>Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan</i>	28
Roast Beef <i>Dry aged Scotch sirloin, Yorkshire pudding, goose fat potatoes</i>	35
Squash, Oyster Mushroom & Sage Risotto <i>Seeded cracker, XO dressing</i>	22.5
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
Scottish Vegetarian Haggis, Neeps and Tatties <i>A savoury blend of oats, vegetables, pulses and warming spices</i> <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9</i>	24.5
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
Lemon Posset <i>Shortbread and candied lemon</i>	12
Rum Baba <i>Madagascan vanilla chantilly</i>	13
Venezuela Chocolate Cremeux <i>Dulce de leche, blueberries</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.