



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 10 yr 7.9 Tomintoul 16yr 11.9</i>	16.75
Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado <i>Rocket, pine kernels and lemon and heather honey dressing</i>	15.5 / 28
Ballantine of Partridge & Guinea Fowl <i>Celeriac remoulade, damsons, hazelnuts</i>	18
Potted Prawns in a Spiced Crab Butter <i>Toasted soda bread, lemon</i>	18.5
Warm Celeriac & Truffle Parfait <i>Wild mushroom velouté, celeriac crisps, summer truffle</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 sirlion, Yorkshire pudding, goose fat potatoes</i>	35
Tempura of Stuffed Courgette Flowers, Wiltshire Goats’ Cheese and Lemon <i>Risotto of peas, broad beans and courgettes</i>	24
Roast Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor</i> <i>Add a 25ml noggin Glencadam Reserva Andalusia 8.6 Tomintoul 10 yr 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
Lemon Posset <i>Shortbread, Scottish raspberries, candied lemon</i>	13
Feuilletine & Peanut Iced-Parfait <i>Salted caramel creme, peanut brittle</i>	13
Baked Blackberry & Frangipane Tart <i>Toasted almond ice-cream</i>	13.5
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.