

ALL DAY MENU

OYSTERS

Mersea Island, Essex

3 each **Jersey, Channel Isles**

3.75 each

Served individually with your choice of dressing:

Classic mignonette – shallot and red wine vinegar, Citrus–ponzu or Vietnamese ginger and chilli

Russian Oscietra Caviar served over ice with blinis 95

SMALL PLATES

Greek Olives

4.5

**Parfait of Foie Gras &
Chicken Liver**

13.75

Crispy Squid

11.25

Toasted brioche, spiced chutney

Fermented chilli and lime mayo

Dunkeld Smoked Salmon on Toast 8.5

Charred Purple Sprouting

Broccoli, Courgette,

Herbed Quinoa Salad (v) 9.75 / 14.75

Devilled Whitebait

7

Lemon and mustard dressing, crispy shallots

Lemon and parsley mayo

Thrice Cooked Chips

5.5

**Truffle, Rosemary &
Parmesan chips**

6.25

LARGER PLATES

Inverawe Smoked Mackerel Pate

12.5

Pickled cucumber, fennel, radish and pink grapefruit

Dunkeld Classic Oak Smoked Salmon

13.25 / 24

Multiple award-winning salmon from the Scottish Highlands

London Burrata

14.5

Wood roasted peppers, basil and pine kernel dressing

8oz Fine Scottish Fillet Steak

39.5

Himalayan salt chamber dry aged, served with triple cooked chips and bearnaise sauce

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 13.5% service charge will be added to your bill.

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BURGERS

*Choose between the very best certified Aberdeenshire grass-fed beef,
vegetarian haggis or free range Yorkshire chicken*

Classic <i>Lemon-tarragon mayo, dill pickles, red onion, beef tomato</i>	12.95	Truffle <i>Black truffle mayo, triple cheese, roasted mushroom</i>	20
Cheese & Bacon <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	15.95	Venison <i>Venison shin ragu, triple cheese, truffle mayo</i>	18

Add triple cheese melt 2 or dry-cured Ayrshire bacon 2

BRITISH PIZZA

Our 12" bases use a unique blend of flours, baked at over 450c which creates the perfect light and crispy base.

Margherita <i>Tomato, basil, Scottish fior di latte</i>	8.25	Boisdale Margherita <i>Tomato, basil, goats cheese</i>	8.95
Dunkeld Fine Smoked Salmon <i>Tomato sauce, red onion, caper, lemon-infused crème fraîche</i>	15	Scottish Fillet of Beef <i>Dry aged, grass fed fillet steak, horseradish, watercress, aged parmesan</i>	18
Wild Mushroom & Three Cornered Garlic <i>Wild mushrooms, three cornered garlic and rocket pesto</i>	14.5	Wild Venison & Haggis <i>Venison ragu, Blackface haggis, Scottish mozzarella, black truffle</i>	12.5

SHARING BOARDS

Party Board <i>Dunkeld Smoked Salmon and Toasted Sour Dough, Crispy Squid, Chilli and Tellicherry Pepper, Lime and Chilli Mayo, Sticky Smoked Artisan Sausages with Honey and Mustard</i>	20
Great British Charcuterie Board <i>Scottish Venison and Green Peppercorn Salami, Suffolk Chorizo, Rosemary Salami, Pickles and Sour Dough Bread</i>	18

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