



JAZZ SUNDAY LUNCH



FIRST COURSES

Lobster Bisque

Splash of Armagnac, croutons, dulce
12

Dunkeld Classic Oak Smoked Salmon

*Multiple award-winning salmon from
the Scottish Highlands*

14.25 / 26

25ml noggin of The Macallan Fine Oak | 8.6

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo
12

London Burrata

Wood roasted peppers, black olive tapenade
14.5

Parfait of Foie Gras & Chicken Liver

Toasted brioche, spiced chutney
13.75

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

9.5

25ml noggin of Glenmorangie Lasanta | 6.5

Baby Kale, Avocado & Charred Courgette Salad (v)

Bulgur wheat, lime, honey and elderflower dressing
9.75 / 14.75

Inverawe Smoked Mackerel Pate

Fennel, radish, pink grapefruit and grilled sour dough
12.5

English Asparagus & Watercress Salad, Poached Hen's Egg

Pickled mushrooms, truffle dressing
13.5

MAIN COURSES

Roast Rib of Dry Aged Beef

*Goose fat roasties, Yorkshire pudding, horseradish
and all the trimmings*

35

Slow Roast Loin of Rare Breed Saddleback Pork

Goose fat roasties, caramelised apple sauce and all the trimmings
24.75

Boisdale Burger – Cheese & Bacon

Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese
12.25

Boisdale Burger – Truffle

Black truffle mayo, triple cheese, roasted mushroom
20

Asparagus, Pea & Broad Bean Risotto (v)

With shaved Berkswell Ewes cheese and summer truffle
17.5

Arbroath Smoked Haddock, Salmon & Atlantic Prawn Fishcake

English asparagus, salsa verde dressing
24.5

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

18.5

25ml noggin of Glenmorangie Lasanta | 6.5

Marinated Yorkshire Chicken 'Milanese'

*Wild rocket, parmesan and shaved vegetable salad,
lemon and basil dressing*
18.5

SIDES

Thrice cooked hand cut chips 5.5

Green leaf salad, vinaigrette 3.75

Bashed neeps, swede, carrot & black pepper 5

Special vegetables of the day market price

Mashed potatoes, Somerset butter, dulce 5.5

Herbed Cornish early new potatoes,
extra virgin olive oil 5.25

PUDDING

Sticky Toffee Pudding

Toffee and Jamaican rum sauce, Cornish clotted cream | 11

Valrhona Dark Chocolate 'Marquise'

Poached cherries, pistachio nuts, meringue | 12

Baked Raspberry Cheesecake

Raspberry cranachan, honeycomb, raspberry sauce | 10

White Chocolate & Tonka Bean Panna Cotta

Marinated Kentish strawberries | 10

Great British Farmhouse Cheese

*Selection of 5 artisan cheeses served with
Highland honey, oatcakes, pears | 16*

Selection of Ice Cream & Sorbets | 9

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.