



# 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*

13.25 / 24

25ml noggin of The Macallan Fine Oak | 8.6

### Crispy Squid, Chilli & Tellicherry Pepper

*Cucumber pickle, lime and chilli mayo*  
11.95

### London Burrata

*Wood roasted peppers, basil and pine kernel dressing*  
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

### Charred Purple Sprouting Broccoli, Courgette, Herbed Quinoa Salad (v)

*Lemon and mustard dressing, crispy shallots*  
9.75 / 14.75

### Inverawe Smoked Mackerel Pate

*Pickled cucumber, fennel, radish and pink grapefruit*  
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

### Roasted Cauliflower

*Curried coconut dhal, spiced pumpkin puree*  
16.5

### Arbroath Smoked Haddock, Salmon & Atlantic Prawn Fishcake

*English asparagus, tomato and basil dressing*  
24.5

### Roast Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor*

18.5

25ml noggin of Glenmorangie Lasanta | 6.5

### Herb Marinated Free Range Yorkshire Chicken Schnitzel

*Wild rocket, parmesan and shaved vegetable salad, romesco 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 & Fudge Tablet Pave

*70% dark chocolate sauce, salted hazelnuts* | 12

### Highland Heather Honey Baked Cheesecake

*Meringue, whisky marinated oranges* | 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.