

DINNER & SHOW MENU

APERITIFS

12.50

Prosecco Kir Royal With crème de cassis or crème de mûre / crème de pêche or crème de framboise or crème de violette

Prosecco Mimosa With freshly squeezed orange juice

Prosecco Bellini With freshly pureed peach

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands
25ml noggin of The Macallan Fine Oak **8.60**

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor
25ml noggin of Glenmorangie Lasanta **6.50**

Pressed Terrine of Ham Hock, Pheasant & Partridge

Gingerbread, spiced quince, watercress

London Burrata

Wood roasted peppers, basil and pine kernel dressing

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Marinated Beetroot Salad, Suffolk Gem & Avocado

Chilli and torn herbs

Lobster Bisque

Splash of Armagnac, croutons, dulse

MAIN COURSES

Roasted Free Range Yorkshire Chicken Breast

Smoked potato puree, tender stem broccoli,
mushroom and tarragon cream sauce

Roast Fillet of Cornish Hake

Potato, gnocchi, Brussel tops, pancetta and salsa verde

Organic Fettuccine with Italian Black Winter Truffles 2 or 5 grams

White truffle butter, wild mushrooms, aged Parmesan

10oz Boisdale Special Select Prime Ribeye Steak

Himalayan salt chamber dry aged, grass-fed (served medium-rare)
Thrice cooked hand-cut chips, smoked béarnaise sauce

Poached Wild Seabass Fillet

Roasted artichokes, black cabbage and oyster cream

Boisdale Truffle Burger & Thrice Cooked Chips

Black truffle mayo, triple cheese, roasted mushroom

SIDES

Thrice cooked chips **4.75**

Sautéed spinach, Amalfi lemon, olive oil **5.50**

Broccoli, smoked olive oil **4.50**

Green leaf salad, vinaigrette **4.50**

SAUCES

Boisdale Bloody Mary ketchup **2.50**

Smoked béarnaise sauce **3.50**

Green peppercorn sauce **3**

DESSERTS

Iced Madagascan Chocolate Parfait **12**

White chocolate-yoghurt ganache, winter berries

Madagascan Chocolate &
Passionfruit Cheesecake **10**

Vanilla crème fraîche, passionfruit

Selection of Artisan British Cheese **15**

Heather honey, conference pear and Scottish oatcakes

Rum Raba **10**

Raspberry cranachan, honeycomb, raspberry daiquiri

Sticky Toffee Pudding **10**

Toffee and Jamaican rum sauce, Cornish clotted cream

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 12.5% service charge will be added to your bill.