

MI-SOUL FRIDAY NIGHT

FIRST COURSES

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Hass Avocado, Spiced Lentil & Heritage Beets

Baby kale, chilli, coriander and lime

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Highland Partridge, Ham Hock & Pigeon Terrine

Brandy marinated prunes, pickled gherolles, truffle mayo

Boisdale Atlantic Prawn & Scottish Langoustine Cocktail

*Gem lettuce, Marie Rose cocktail sauce, lemon
(£4 supplement)*

MAIN COURSES

Char-grilled Dry Aged 7oz Centre-cut Fillet Steak

*Thrice cooked chips, bearnaise sauce
(£6 supplement)*

Roasted Free Range Yorkshire Chicken Breast

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

Devonshire Crab & Haddock Fishcake

Creamed greens, shellfish butter sauce

Harissa, Vegetable & Labneh Strudel

Fennel, pea and mint salad, harissa dressing

Dry Aged Beef Burger & Thrice Cooked Chips

*Truffle – black truffle mayo, triple cheese, roasted mushroom, brioche bun
Classic – lemon-tarragon mayo, dill pickles, red onions, beef tomato, brioche bun*

SIDES

Thrice cooked chips | 4.75

Sautéed spinach, Amalfi lemon,
olive oil | 5.50

Broccoli, smoked olive oil | 4.50

Green leaf salad, vinaigrette | 3.75

Boisdale Bloody Mary ketchup | 2.50

Smoked béarnaise sauce | 3.50

Green peppercorn sauce | 3

DESSERTS

Scottish Raspberry Rum Baba

Chantilly cream, Daiquiri sauce, crushed honeycomb | 10

Baked Cheesecake, Indonesian Vanilla & Shortbread

Macerated English strawberries with basil | 10

Madagascar Chocolate Iced-Parfait

White chocolate-yoghurt ganache, summer berries | 12

Selection of Great British Farmhouse Cheese

*Served with Highland honey,
oatcakes, pears | 12*

MI-SOUL FRIDAY NIGHT

FIRST COURSES

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

9.75

Hass Avocado, Spiced Lentil & Heritage Beets

Baby kale, chilli, coriander and lime

9.75 / 14.75

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

12.50 / 20

Highland Partridge, Ham Hock & Pigeon Terrine

Brandy marinated prunes, pickled grolles, truffle mayo

9.50

Boisdale Atlantic Prawn & Scottish Langoustine Cocktail

Gem lettuce, Marie Rose cocktail sauce, lemon

18.50

MAIN COURSES

Char-grilled Dry Aged 7oz Centre-cut Fillet Steak

Thrice cooked chips, bearnaise sauce

32.50

Roasted Free Range Yorkshire Chicken Breast

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

17.25

Devonshire Crab & Haddock Fishcake

Creamed greens, shellfish butter sauce

16.75

Wild Mushroom & Artichoke Wellington

Seasonal greens, mushroom fricassee

17.75

Dry Aged Beef Burger & Thrice Cooked Chips

Truffle – black truffle mayo, triple cheese, roasted mushroom, brioche bun

24.75

Classic – lemon-tarragon mayo, dill pickles, red onions, beef tomato, brioche bun

14

SIDES

Thrice cooked chips | 4.75

Sautéed spinach, Amalfi lemon,
olive oil | 5.50

Broccoli, smoked olive oil | 4.50

Green leaf salad, vinaigrette | 3.75

Boisdale Bloody Mary ketchup | 2.50

Smoked béarnaise sauce | 3.50

Green peppercorn sauce | 3

DESSERTS

Scottish Raspberry Rum Baba

Chantilly cream, Daiquiri sauce, crushed honeycomb | 10

Caramelised Pistachio Baked Cheesecake

Chantilly cream, pistachio brittle | 10

Madagascar Chocolate Iced-Parfait

White chocolate-yoghurt ganache, autumn berry compote | 12

Selection of Great British Farmhouse Cheese

Served with Highland honey, oatcakes, pears | 12

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 priced includes VAT of the current rate. A discretionary 12.5% service charge will be added to you bill.