

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

Terrine of Foie Gras

Spicy pear chutney, toasted brioche

London Burrata

Oregano, lemon and garlic marinated piquillo peppers, foraged herb salsa verde

MAIN COURSES

9oz Scottish Centre-cut Fillet Steak

21 day dry aged, grass fed, PGI protected 6 supplement

Devonshire Crab, Haddock & Leek Fishcake

Creamed greens, lobster butter sauce

Wild Mushroom & Artichoke Wellington

Seasonal greens, mushroom fricassee

Roasted Free Range Yorkshire Chicken Breast

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

Cheese & Bacon Burger

Triple cheese, dry cured Ayrshire bacon, lemon and tarragon mayo

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

Scottish Raspberry Rum Baba

10

Chantilly cream, Daiquiri sauce, crushed honeycomb

Caramelised Pistachio Baked Cheesecake

10

Chantilly cream, pistachio brittle

Madagascan Chocolate Iced-Parfait

12

White chocolate-yoghurt ganache, autumn berry compote

Selection of Great British Farmhouse Cheese

15

Served with Highland honey, oatcakes, pears

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.