



# JAZZ SUNDAY LUNCH



## THREE COURSE SUNDAY LUNCH 37.50

### FIRST COURSES

#### Lobster Bisque

*Splash of Armagnac, croutons, dulse*

#### Dunkeld Classic Oak Smoked Salmon

*Multiple award-winning salmon from  
the Scottish Highlands*

*25ml noggin of The Macallan Fine Oak | 8.60*

#### Crispy Squid, Chilli & Tellicherry Pepper

*Cucumber pickle, lime and chilli mayo*

#### London Burrata

*Isle of Wight heritage tomatoes, rocket, foraged herb salsa verde*

#### Free Range Chicken, Gloucestershire Old Spot Pork & Black Pudding Terrine

*Caramelised apple, mustard mayo*

#### Mini Roast Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor*

*25ml noggin of Annandale Outlaw King | 5 supplement*

#### Asparagus, Elderflower & Avocado

*Smoked quinoa, cold pressed olive oil*

### MAIN COURSES

#### Roast Rib of Dry Aged Beef

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

#### Slow Roast Loin of Rare Breed Saddleback Pork

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

#### Boisdale Burger – Cheese & Bacon

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

#### Boisdale Burger – Truffle

*Black truffle mayo, triple cheese, roasted mushroom*

#### Truffle Fettuccine

*With Italian Summer truffles and white truffle butter, 2 or 5 grams*

#### Steamed Shetland Mussels in Wine

*Coriander, ginger, sourdough toast*

#### Roast Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor*

*25ml noggin of The Glenrothes 10yr single malt | 6 supplement*

#### Crispy Breaded Chicken Schnitzel, Lemon & Basil

*Caesar salad – gem, parmesan, anchovies, soft boiled egg*

#### Fish of the Day

*Daily fresh fish from the South Coast.*

*Please ask for details!*

### SIDES

#### Thrice cooked hand cut chips

*4.75*

#### Green leaf salad, vinaigrette

*3.75*

#### Bashed neeps, swede, carrot & black pepper

*4*

#### Special vegetables of the day

*market price*

#### Mashed potatoes, Somerset butter, dulse

*4.50*

### PUDDING

#### Sticky Toffee Pudding

*Toffee and Jamaican rum sauce, Cornish clotted cream*

#### Madagascan Chocolate Iced-Parfait

*White chocolate-yoghurt ganache, summer berries*

#### Scottish Raspberry Rum Baba

*Chantilly cream, Daiquiri sauce, crushed honeycomb*

#### Baked Cheesecake, Indonesian Vanilla & Shortbread

*Macerated English strawberries with basil*

#### Selection of Great British Farmhouse Cheese

*Served with Highland honey, oatcakes, pears | 3 supplement*

#### Selection of Ice Cream & Sorbets