



# JAZZ SUNDAY LUNCH



## FIRST COURSES

### **Wild Mushroom & Artichoke Soup**

*Focaccia crouton, wild mushroom tapenade*  
8.75

### **Dunkeld Classic Oak Smoked Salmon**

*Multiple award-winning salmon from  
the Scottish Highlands*  
12.50 / 20

25ml noggin of The Macallan Fine Oak | 8.60

### **Crispy Squid, Chilli & Tellicherry Pepper**

*Cucumber pickle, lime and chilli mayo*  
11.25

### **London Burrata**

*Oregano, lemon and garlic marinated piquillo peppers,  
foraged herb salsa verde*  
14.50

### **Terrine of Foie Gras**

*Spicy pear chutney, toasted brioche*  
18

### **Mini Roast Dumfriesshire Blackface Haggis**

*Neeps, tatties, liquor*  
8.75

25ml noggin of Annandale Outlaw King | 5 supplement

### **Hass Avocado, Spiced Lentil & Heritage Beets**

*Baby kale, chilli, coriander and lime*  
9.75 / 14.75

## 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

### **Truffle Fettuccine**

*With Italian black truffles, wild mushrooms and  
white truffle butter, 2 or 5 grams*  
13.75 / 28

### **Devonshire Crab, Haddock & Leek Fishcake**

*Creamed greens, shellfish butter sauce*  
16.75

### **Roast Dumfriesshire Blackface Haggis**

*Neeps, tatties, liquor*  
16.75

25ml noggin of Annandale Outlaw King | 5 supplement

### **Roasted Free Range Yorkshire Chicken Breast**

*Smoked potato puree, tender stem broccoli,  
mushroom and tarragon cream sauce*  
17.25

### **Fish of the Day**

*Daily fresh fish from the South Coast. Please ask for details!*  
market price

## 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* | 10

### **Madagascan Chocolate Iced-Parfait**

*White chocolate-yoghurt ganache, autumn berry compote* | 12

### **Scottish Raspberry Rum Baba**

*Chantilly cream, Daiquiri sauce, crushed honeycomb* | 10

### **Caramelised Pistachio Baked Cheesecake**

*Chantilly cream, pistachio brittle* | 10

### **Selection of Great British Farmhouse Cheese**

*Served with Highland honey, oatcakes, pears* | 15

### **Selection of Ice Cream & Sorbets** | 8.50

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.