

JAZZ SUNDAY LUNCH

THREE COURSE SUNDAY LUNCH 37.50

FIRST COURSES

Wild Mushroom & Artichoke Soup
Focaccia crouton, wild mushroom tapenade

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

Highland Partridge, Ham Hock & Pigeon Terrine
Brandy marinated prunes, pickled girrolles, truffle mayo

**Mini Roast Dumfriesshire
Blackface Haggis**
Neeps, tatties, liquor
25ml noggin of *Annandale Outlaw King* | 5 supplement

Hass Avocado, Spiced Lentil & Heritage Beets
Baby kale, chilli, coriander and lime

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 Autumn truffles, wild mushrooms and
white truffle butter, 2 or 5 grams*

Devonshire Crab, Haddock & Leek Fishcake
Creamed greens, shellfish butter sauce

Roast Dumfriesshire Blackface Haggis
Neeps, tatties, liquor
25ml noggin of *The Glenrothes 10yr single malt* | 6 supplement

Roasted Free Range Yorkshire Chicken Breast
*Smoked potato puree, tender stem broccoli,
mushroom and tarragon cream sauce*

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, autumn berry compote

Scottish Raspberry Rum Baba
Chantilly cream, Daiquiri sauce, crushed honeycomb

Caramelised Pistachio Baked Cheesecake
Chantilly cream, pistachio brittle

Selection of Great British Farmhouse Cheese
Served with Highland honey, oatcakes, pears | 3 supplement

Selection of Ice Cream & Sorbets

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 your bill.