

# SUPPER & SHOW MENU

## APERITIFS | 12.50

### Prosecco Kir Royal

*With crème de cassis | crème de mûre | crème de pêche | crème de framboise | crème de violette*

### Prosecco Mimosa

*With freshly squeezed orange juice*

### Prosecco Bellini

*With freshly pureed peach*

## FIRST COURSES

### 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 supplement*

### Roast Mini Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor*

8.75

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

### London Burrata

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

12

### Highland Partridge, Ham Hock & Pigeon Terrine

*Brandy marinated prunes, pickled girrolles, truffle mayo*

9.50

### 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

## MAIN COURSES

### 7oz Centre-cut Fillet Steak

*21 day dry aged beef*

30

### Roasted Free Range Yorkshire Chicken Breast

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

17.25

### Devonshire Crab, Haddock & Leek Fishcake

*Creamed greens, shellfish butter sauce*

16.75

### Wild Mushroom & Artichoke Wellington

*Seasonal greens, mushroom fricassee*

17.75

### Dry Aged Beef Burger

*With triple cheese and dry cured Ayrshire bacon,  
lemon and tarragon mayo*

12.25

### Fish of the Day

*Daily fresh fish from the South Coast.*

*Please ask for details*

## SIDES & SAUCES

*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 your bill.