



BOISDALE



SATURDAY LUNCH & MATINEE MENU

FOR THE TABLE

Boisdale Soda Bread 6.95 <i>Somerset butter, seaweed tapenade</i>	Croquetas (2) 8 <i>Ham knuckle, triple cheese</i>	Salt Cod 'Donuts' 6.5 <i>Hot and spicy aioli (3)</i>	Olives 6.5 & Almonds	Salami Sticks 5.5 <i>Pork, chilli and fennel</i>	Deep Fried Whitebait 10 <i>Caper mayo</i>
---	---	--	---	--	---

FIRST COURSES

Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf (v) <i>Chilli, hazelnuts, cold pressed olive oil</i>	Dunkeld Smoked Salmon with Toasted English Breakfast Muffin <i>Hollandaise sauce and lemon</i>
Duck Liver & Armagnac Parfait <i>Toasted brioche, marmalade relish</i>	Celeriac & Chestnut Soup with Pheasant Dumplings <i>Black truffle cream</i>
Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, lemon, sriracha mayonnaise</i>	

MAINS

Smoked Haddock, Seatrout & Prawn Fishcake <i>Creamed leeks, Chablis and chive sauce</i>	Wild Chanterelle Mushrooms & Blue Cheese Pizza (v) <i>Salsa verde, foir di latte mozzarella, Strathdon Blue</i>
Buttermilk & Herb Marinated Chicken 'Milanese' <i>Crisp lemon crumb, red onion and tomato salad</i>	Lentil & Mushroom 'Wellington' <i>Puff pastry, celeriac puree, Brussels tops</i>
Sautéed Potato Gnocchi, Roast Butternut Squash & Sage (v) <i>Chestnut pesto, black kale</i>	

SCOTTISH BEEF SELECTED FOR BOISDALE

6oz Cheese & Bacon Burger <i>Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo</i>	
Steak & Chips (pink only) <i>Minute fillet, french fries, smoked bearnaise sauce</i>	
Char Grilled Dry aged Steaks with Bearnaise Sauce <i>12oz Prime Ribeye steak, 35 day</i>	
<i>8oz Centre-cut Fillet, 21 day</i>	
<i>All served with thrice cooked chips</i>	

SIDES

Thick-cut Chips	
Truffle, Rosemary & Parmesan chips, truffle aioli	
Sautéed Spinach	
Broccoli with shallots & anchovy butter	
Special vegetables of the day	
Green Leaf Salad	

DESSERTS

Sticky Toffee Pudding <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	Carpaccio of Honeyglow Pineapple <i>Lime and chilli, coconut sorbet</i>
Hazelnut & Praline Baked Cheesecake <i>Dark chocolate sauce, hazelnut brittle</i>	Selection of British Cheese <i>Heather honey, Scottish oatcakes</i>
Gluten Free Chocolate Brownie <i>White chocolate and yogurt ganache, 70% chocolate sauce</i>	Almond & Raspberry Bakewell Tart <i>Madagascan vanilla-chantilly cream</i>
Ice Cream & Sorbet <i>Please ask for today's selection</i>	

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 13.5% service charge will be added to your bill.