



A LA CARTE

FOR THE TABLE

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Crispy Haggis Bon-Bons (3)	6.5	Cauliflower Cheese Croquettes (2)	6	Olives & Almonds	6.5	Wild Venison Bresaola	12
		Lightly crumbed, triple cheese bites				Lemon and olive oil	

CAVIAR

Served over ice with pancakes
20g Royal Baerii 49.5 30g Russian Oscietra 95

OYSTERS

Mersea Pyefleet, Essex
half dozen 29 / dozen 59

Jersey, Channel Isles
half dozen 26 / dozen 52

Oysters of the week
half dozen MP / dozen MP

LOBSTER

Grilled Lobster	34 / 68
Garlic, lemon and parsley butter	
Lobster Linguine	28 / 48
With garlic, chilli and lobster sauce	
Lobster Mayonnaise	34 / 68
Served cold	

CURED FISH

Dunkeld Classic Oak Smoked Salmon	22 / 34.5
Multiple award-winning salmon from the Scottish Highlands	
Orkney Pickled Herrings	15.5 / 28
Cornish earlies, horseradish and dill salad	

SHELLFISH

Potted Brown Shrimp	26
Toast and lemon	
Dressed Devonshire Crab with Avocado	29.5
Smoked salmon tartare, trout caviar	
Ceviche of Scallops from Isle of Uist	28
Heritage tomato, chickpea puree, smoked almonds	

FIRST COURSE

Devilled Whitebait	11.5
Caper mayo	
Roast Mini Dumfriesshire Blackface Haggis	16.75
Neeps, tatties, liquor	
Add a 25ml noggin	Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9
London Burrata	18
Gazpacho, roast peppers, lovage pesto	
Steak Tartare (raw)	22.5
Hand-cut beef, Dijon mustard, cornichons, toast	
Grilled Nectarine & Heirloom Tomato Salad	15.5 / 26
Somerset goats' cheese, grains, honey	
Pata Negra Iberico Cured Ham	28
Pickles, Spanish tomato bread	
Cullen Skink	16
Traditional smoked haddock chowder, leeks, quails' eggs and croutons	
Carpaccio of Gin & Juniper Cured Scottish Wild Venison	22
Black truffle gribiche sauce, aged Parmesan, rocket	
Crispy Squid, Chilli & Tellicherry Pepper	16.75
Cucumber pickle, lime and chilli mayo	
Scottish Vegetarian Haggis, Neeps & Tatties	15.5
A savoury blend of oats, vegetables, pulses and warming spices	
Add a 25ml noggin	Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9

MAIN COURSE

Roast Dumfriesshire Blackface Haggis	26.75	Aylesbury Duck, Chicken & Morel Mushroom Pie	34
Neeps, tatties, liquor		Spring onion mashed potatoes, Boisdale claret gravy	
Add a 25ml noggin			
Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9		Scottish Salmon Fishcake	28.75
Buttermilk Chicken 'Milanese'	28.5	Wilted spinach, spiced tomato relish	
Crisp parmesan and lemon crumb, rocket, red onion		Pan-Fried Calves Liver	34.5
Roast Gloucestershire Old Spot Pork Fillet	36	Caramelized apple and potato puree, Bordelaise sauce	
Potato fondant, apple puree, crispy pancetta, sage gravy		Add crisp dry-cured bacon 3.5	
Roast Fillet of Wild Seabass	44	Scottish Vegetarian Haggis, Neeps & Tatties	24.5
Curried mussel remoulade, sautéed samphire		A savoury blend of oats, vegetables, pulses and warming spices	
Sautéed Somerset Goats' Cheese & Potato Gnocchi	26	Add a 25ml noggin	
Fricassee of broad beans, peas and soft herbs		Glencadam Reserva Andalusia 8.6 Tomintoul 10yr 7.9 Tomintoul 16yr 11.9	
Roast Pavé of Wild Scottish Venison	29.5	Classic Steak Tartare (raw)	32.5
Haggis dumplings, braised peas with bacon		Hand-cut beef, Dijon mustard, cornichons, toast	
		Fish of the Day	Please ask for details
		Daily fresh fish from the South Coast	

BURGERS

Choose between the very best beef, vegetarian haggis or crispy breaded buttermilk chicken breast	
Classic	18
Lemon-tarragon mayo, dill pickles, red onion, beef tomato	
Cheese & Bacon	22
Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo	
Truffle	24
Black truffle mayo, triple cheese, roasted mushroom	
Venison	25
Wild venison ragu, triple cheese, truffle mayo	
Burger of the Week	market price
Ask your server for details	
Add triple cheese melt 3.5 or dry-cured bacon 3.5	

STEAK

Scottish Grass-Fed, Dry Aged Beef		Hand Selected, Himalayan salt chamber dry aged.	
5oz Minute Fillet	25	16oz T-Bone	64
21 day dry aged (medium only)		35 day dry aged	
12oz Prime Ribeye	52	28oz Cote de Boeuf (serves two)	135
35 day dry aged		35 day dry aged	
8oz Centre-cut Fillet	45		
21 day dry aged			
Rare Breed Aberdeen Angus		Grass-fed, dry aged, Halstead, England	
20oz Chateaubriand (serves two)	21	day dry aged	99

SIDES

Vegetables & Salad		Special vegetable of the day	market price
Bashed neeps, swede, carrot & black pepper	6.5	Potatoes	
Sautéed spinach	8	Thick-cut chips	6.95
Creamed spinach with black truffle	12	Boiled Cornish early potatoes, parsley & garden mint	7
Steamed broccoli, shallot, chilli & anchovy butter	7.5	Truffle, rosemary & parmesan chips, truffle aioli	10
Heritage tomato & red onion salad	7.5	Mashed potatoes, Somerset butter, dulse	7
Green leaf salad	6.5		
Rocket salad, shaved parmesan & mustard dressing	9		

SAUCES

Claret gravy	4.75
Boisdale Bloody Mary ketchup	4.75
Black truffle mayo	4.75
Smoked bearnaise sauce	4.75
Green peppercorn sauce	4.75
Wild mushroom, brandy & cream sauce	12
Add grilled half lobster, garlic butter	35

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 14.5% service charge will be added to your bill.