



A LA CARTE

— FOR THE TABLE —

**Boisdale Soda Bread** Somerset butter, seaweed tapenade 6.95

<b>Deep Fried Haggis Bon-Bons (3)</b>	6.5	<b>Cauliflower Cheese Croquettes (2)</b> Lightly crumbed, triple cheese bites	6	<b>Olives &amp; Almonds</b>	6.5	<b>Wild Venison Bresaola</b> Lemon and olive oil	12
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— CAVIAR —

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

— OYSTERS —

**Mersea Island, Essex**  
half dozen 24 / dozen 48

**Jersey, Channel Isles**  
half dozen 26 / dozen 52

**Oysters of the week**  
half dozen MP / dozen MP

— LOBSTER —

<b>Grilled lobster</b> Garlic, lemon and parsley butter	35 / 70
<b>Lobster Linguine</b> With garlic, chilli and lobster sauce	28 / 48
<b>Lobster Mayonnaise</b> Served cold	35 / 70

— CURED FISH —

<b>Dunkeld Classic Oak Smoked Salmon</b> Multiple award-winning salmon from the Scottish Highlands	23 / 34.5
<b>Orkney Pickled Herrings</b> Gratinated potatoes, samphire green sauce	16 / 28

— SHELLFISH —

<b>Potted Brown Shrimp</b> Toast and lemon	26
<b>Dressed Devonshire Crab with Avocado</b> Smoked salmon tartare, trout caviar	32
<b>Roast Scallops from Isle of Uist</b> Wild garlic Salsa verde, Black pudding crumble	36

— FIRST COURSE —

<b>Deville Whitebait</b> Caper mayo	12
<b>Roast Mini Dumfriesshire Blackface Haggis</b> Neeps, tatties, liquor Add a 25ml noggin Glencadam Reserva Andaluca 8.6   Tomintoul 10yr 7.9   Tomintoul 16yr 11.9	16.75
<b>London Burrata</b> Beetroot, black walnut, cold pressed olive oil	18
<b>Chicory, Lanark Blue &amp; Pear Salad</b> Honey, mustard, caramelised walnuts	16.25 / 28
<b>Pata Negra Iberico Cured Ham</b> Pickles, Spanish tomato bread	28
<b>Cullen Skink</b> Traditional smoked haddock chowder, leeks, quails' eggs and croutons	16
<b>Pressed Terrine of Scottish Game</b> Chutney, cornichons, toast	22
<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b> Cucumber pickle, lime and chilli mayo	16.75

— MAIN COURSE —

<b>Roast Dumfriesshire Blackface Haggis</b> Neeps, tatties, liquor Add a 25ml noggin Glencadam Reserva Andaluca 8.6   Tomintoul 10yr 7.9   Tomintoul 16yr 11.9	26.75	<b>Morel Mushroom &amp; Wild Garlic Risotto</b> Parmesan crackling	26
<b>Buttermilk Chicken 'Milanese'</b> Crisp parmesan and lemon crumb, rocket, red onion	28.5	<b>Dover Sole Meunière (20oz on-the-bone)</b> Brown butter, capers, lemon	68
<b>Wild Scottish Venison Pie</b> Mashed potatoes, winter greens, claret gravy	34	<b>Wild Venison &amp; Claret Sausages with Mustard Sauce</b> Mashed potatoes, carrot and sage puree	29.5
<b>Hebridean Seatrout &amp; Smoked Haddock Fishcake</b> Sautéed greens, chablis and chive butter sauce	28.75	<b>Roast Gloucestershire Old Spot Pork Fillet</b> Dauphinoise potato, burnt apple puree, grain mustard sauce	36
		<b>Pan-Fried Sage-Breaded Calves Liver</b> Lyonnaise onion mash, Bordelaise sauce Add crispy dry-cured bacon 3.5	34.5

— BURGERS —

Choose between the very best beef, vegetarian haggis or crispy breaded buttermilk chicken breast

<b>Classic</b> Lemon-tarragon mayo, dill pickles, red onion, beef tomato	18
<b>Cheese &amp; Bacon</b> Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo	22
<b>Truffle</b> Black truffle mayo, triple cheese, roasted mushroom	24
<b>Venison</b> Wild venison ragu, triple cheese, truffle mayo	25
<b>Blue Monday</b> Melted blue cheese with caramelised red onions Add triple cheese melt 3.5 or dry-cured bacon 3.5	23

**Scottish Grass-Fed, Dry Aged Beef** Hand Selected, Himalayan salt chamber dry aged.

<b>5oz Minute Fillet</b> 21 day dry aged (medium only)	25	<b>16oz T-Bone</b> 35 day dry aged	64
<b>12oz Prime Ribeye</b> 35 day dry aged	52	<b>28oz Cote de Boeuf (serves two)</b> 35 day dry aged	135
<b>8oz Centre-cut Fillet</b> 21 day dry aged	45		
<b>Rare Breed Aberdeen Angus</b> Grass-fed, dry aged, Halstead, England			
<b>8oz Steak Tartare (raw)</b> Mustard, gherkins, toast	32.5	<b>20oz Chateaubriand (serves two)</b> 21 day dry aged	99
<b>Highland Wagyu</b> Premium fullblood Japanese wagyu, born & raised in Perthshire, Scotland			
<b>9oz Highland Wagyu Ribeye</b> 600 day fed, some of the finest beef in the United Kingdom			90

— STEAK —

— SIDES —

<b>Vegetables &amp; Salad</b>	
Bashed neeps, swede, carrot & black pepper	6.5
Sautéed spinach	8
Creamed spinach with black truffle	12
Purple sprouting Broccoli, shallots & anchovy butter	10
Heritage tomato & red onion salad	7.5
Green leaf salad	6.5
Rocket salad, shaved parmesan & mustard dressing	9
Special vegetable of the day	market price

<b>Potatoes</b>	
Thick-cut chips	6.95
Boiled Cornish early potatoes, parsley & garden mint	7
Truffle, rosemary & parmesan chips, truffle aioli	10
Mashed potatoes, Somerset butter, dulce	7

— 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
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.