



A LA CARTE

— FOR THE TABLE —

<b>Crispy Haggis Bon-Bons (3)</b> 6.5	<b>Boisdale Soda Bread</b> Somerset butter, seaweed tapenade 6.95	<b>Cauliflower Cheese Croquettes (2)</b> 6 <i>Lightly crumbed, triple cheese bites</i>	<b>Olives &amp; Almonds</b> 6.5	<b>Wild Venison Bresaola</b> 12 <i>Lemon and olive oil</i>
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— 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**  
*Multiple award-winning salmon from the Scottish Highlands* 22 / 34.5

**Orkney Pickled Herrings**  
*Cornish earlies, horseradish and dill salad* 15.5 / 28

— SHELLFISH —

**Potted Brown Shrimp** *Toast and lemon* 26

**Dressed Devonshire Crab with Avocado**  
*Smoked salmon tartare, trout caviar* 29.5

**Roast Scallops from Isle of Uist** 28  
*Asparagus, pea puree, pickled raisins*

— FIRST COURSE —

**Deville Whitebait** *Caper mayo* 11.5

**Roast Mini Dumfriesshire Blackface Haggis** *Neeps, tatties, liquor* 16.75  
*Add a 25ml noggin Glencadam Reserva Andaluca 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9*

**London Burrata** *Gazpacho, roast peppers, lovage pesto* 18

**Grilled Nectarine & Heirloom Tomato Salad** *Somerset goats' cheese, grains, honey* 15.5 / 26

**Pata Negra Iberico Cured Ham** *Pickles, Spanish tomato bread* 28

**Cullen Skink** *Traditional smoked haddock chowder, leeks, quails' eggs and croutons* 16

**Carpaccio of Gin & Juniper Cured Scottish Wild Venison** *Black truffle gribiche sauce, aged Parmesan, rocket* 22

**Crispy Squid, Chilli & Tellicherry Pepper** *Cucumber pickle, lime and chilli mayo* 16.75

— MAIN COURSE —

**Roast Dumfriesshire Blackface Haggis** *Neeps, tatties, liquor* 26.75  
*Add a 25ml noggin*  
*Glencadam Reserva Andaluca 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9*

**Buttermilk Chicken 'Milanese'** 28.5  
*Crisp parmesan and lemon crumb, rocket, red onion*

**Roast Gloucestershire Old Spot Pork Fillet** 36  
*Boulangère potatoes, wild mushroom sauce*

**Roast Fillet of Wild Seabass** *Curried mussel remoulade, sautéed samphire* 44

**Sautéed Somerset Goats' Cheese & Potato Gnocchi** 26  
*Fricassee of broad beans, peas and soft herbs*

**Roast Pavé of Wild Scottish Venison** 29.5  
*Haggis dumplings, braised peas with bacon*

**Aylesbury Duck, Chicken & Morel Mushroom Pie** 34  
*Spring onion mashed potatoes, Boisdale claret gravy*

**Scottish Salmon Fishcake** *Wilted spinach, spiced tomato relish* 28.75

**Pan-Fried Calves Liver** *Caramelized apple and potato puree, Bordelaise sauce* 34.5  
*Add crisp dry-cured bacon 3.5*

**Fish of the Day** *Daily fresh fish from the South Coast* Please ask for details

— 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  
*21 day dry aged (medium only)*

**12oz Prime Ribeye** 52  
*35 day dry aged*

**8oz Centre-cut Fillet** 45  
*21 day dry aged*

**Rare Breed Aberdeen Angus** *Grass-fed, dry aged, Halstead, England*

**8oz Steak Tartare (raw)** 32.5  
*Mustard, gherkins, toast*

**16oz T-Bone** 64  
*35 day dry aged*

**28oz Cote de Boeuf (serves two)** 135  
*35 day dry aged*

**20oz Chateaubriand (serves two)** 99  
*21 day dry aged*

— SIDES —

**Vegetables & Salad** 6.5  
*Bashed neeps, swede, carrot & black pepper*

*Sautéed spinach* 8

*Creamed spinach with black truffle* 12

*Steamed broccoli, shallot, chilli & anchovy butter* 7.5

*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

**Potatoes** 6.95  
*Thick-cut chips*

*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

*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.*