



A LA CARTE

— FOR THE TABLE —

Crispy Haggis Bon-Bons (3) 6.5	Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95	Cauliflower Cheese Croquettes (2) 6 <i>Lightly crumbed, triple cheese bites</i>	Olives & Almonds	6.5	Wild Venison Bresaola 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 35 / 70
Garlic, lemon and parsley butter

Lobster Linguine 28 / 48
With garlic, chilli and lobster sauce

Lobster Mayonnaise 35 / 70
Served cold

— CURED FISH —

Dunkeld Classic Oak Smoked Salmon
Multiple award-winning salmon from the Scottish Highlands 23 / 34.5

Orkney Pickled Herrings
Gratinated potatoes, samphire green sauce 16 / 28

— SHELLFISH —

Potted Brown Shrimp *Toast and lemon* 26

Dressed Devonshire Crab with Avocado
Smoked salmon tartare, trout caviar 32

Roast King Scallops from the Isle of Uist
Cauliflower puree, capers, raisins 28

— FIRST COURSE —

Devilled Whitebait *Caper mayo* 12

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 *Beetroot, black walnut, cold pressed olive oil* 18

Avocado, Lentil & Purple Spouting Superfood Salad *Seasonal leaf, toasted seeds, mustard dressing* 15 / 25

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

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

Pressed Terrine of Scottish Game *Chutney, cornichons, toast* 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

Wild Scottish Venison Pie *Mashed potatoes, winter greens, claret gravy* 34

Hebridean Seatrout & Smoked Haddock Fishcake 28.75
Sautéed greens, chablis and chive butter sauce

Morel Mushroom & Wild Garlic Risotto *Parmesan crackling* 26

Roast 'Tronçon' of Halibut with Brown Shrimp 48.5
On the bone, foaming brown butter, lemon

Wild Venison & Claret Sausages with Mustard Sauce 29.5
Mashed potatoes, carrot and sage puree

Roast Gloucestershire Old Spot Pork Fillet 36
Dauphinoise potato, burnt apple puree, grain mustard sauce

Pan-Fried Sage-Breaded Calves Liver *Lyonnais onion mash, Bordelaise sauce* 34.5
Add crispy 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

Highland Wagyu *Premium fullblood Japanese wagyu, born & raised in Perthshire, Scotland*

9oz Highland Wagyu Ribeye *600 day fed, some of the finest beef in the United Kingdom* 90

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

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*

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.