



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 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 23 / 34.5

Orkney Pickled Herrings 16 / 28
Cornish earlies, horseradish and dill salad

— SHELLFISH —

Potted Brown Shrimp *Toast and lemon* 26

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

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

— FIRST COURSE —

Devilled Whitebait *Caper mayo* 12

Roast Mini Dumfriesshire Blackface Haggis *Neeps, tatties, liquor* 16.75
Add a 25ml noggin Glencadam Reserva Andalusia 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* 16 / 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 Andalusia 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

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

— STEAK —

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

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

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.