

# JAZZ SUNDAY LUNCH

THREE COURSE SUNDAY LUNCH 37.50

## FIRST COURSES

### Lobster Bisque

*Splash of Armagnac, croutons, dulse*

### Dunkeld Classic Oak Smoked Salmon

*Multiple award-winning salmon from  
the Scottish Highlands  
25ml noggin of The Macallan Fine Oak | 8.60*

### Crispy Squid, Chilli & Tellicherry Pepper

*Cucumber pickle, lime and chilli mayo*

### London Burrata

*Isle of Wight heritage tomatoes, rocket, wild garlic salsa verde*

### Free Range Chicken, Gloucestershire Old Spot Pork & Black Pudding Terrine

*Caramelised apple, mustard mayo*

### Mini Roast Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor  
25ml noggin of The Glenrothes  
10yr single malt | 6 supplement*

### Wye Valley Asparagus, Smoked Quinoa & Avocado

*Torn herbs, lemon and honey dressing*

## MAIN COURSES

### Roast Rib of Dry Aged Beef

*Goose fat roasties, Yorkshire pudding, horseradish  
and all the trimmings*

### Slow Roast Loin of Rare Breed Saddleback Pork

*Goose fat roasties, caramelised apple sauce  
and all the trimmings*

### Boisdale Burger – Cheese & Bacon

*Lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese*

### Boisdale Burger – Truffle

*Black truffle mayo, triple cheese, roasted mushroom*

### Truffle Fettuccine

*With Périgord black truffles, white truffle butter 2 or 5 grams*

### Steamed Shetland Mussels in Wine

*Coriander, ginger, sourdough toast*

### Roast Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor  
25ml noggin of The Glenrothes 10yr single malt | 6 supplement*

### Crispy Breaded Chicken Schnitzel, Lemon & Basil

*Caesar salad – gem, parmesan, anchovies, soft boiled egg*

### Fish of the Day

*Daily fresh fish from the South Coast.  
Please ask for details!*

## SIDES

### Thrice cooked hand cut chips

4.75

### Green leaf salad, vinaigrette

3.75

### Bashed neeps, swede, carrot & black pepper

4

### Special vegetables of the day

*market price*

### Mashed potatoes, Somerset butter, dulse

4.50

## PUDDING

### Sticky Toffee Pudding

*Toffee and Jamaican rum sauce, Cornish clotted cream*

### Honey, Ginger & Passionfruit Iced Parfait

*Toasted cocoa nibs*

### Boisdale Fruit Crumble

*English custard*

### Madagascan Dark Chocolate & Raspberry Cheesecake

*Macerated raspberries, honeycomb*

### Selection of British Cheese

*Chutney, Scottish oatcakes*

### Selection of Ice Cream & Sorbets