

DINNER & SHOW MENU

APERITIFS

Prosecco Kir Royal <i>With crème de cassis or crème de mûre crème de pêche or crème de framboise or crème de violette</i>	12.5
Prosecco Mimosa <i>With freshly squeezed orange juice</i>	12.5
Prosecco Bellini <i>With freshly pureed peach</i>	12.5

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

*Multiple award-winning salmon from the Scottish Highlands
25ml noggin of The Macallan Fine Oak 8.6*

Roast Mini Dumfriesshire Blackface Haggis

*Neeps, tatties, liquor
25ml noggin of Glenmorangie Lasanta 6.5*

London Burrata

Wood roasted peppers, black olive tapenade

Baby Kale, Avocado & Charred Courgette Salad (v)

Bulgur wheat, lime, honey and elderflower dressing

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Parfait of Foie Gras & Chicken Liver

Toasted brioche, spiced chutney

Lobster Bisque

Splash of Armagnac, croutons, dulse

Inverawe Smoked Mackerel Pate

Fennel, radish, pink grapefruit and grilled sour dough

English Asparagus & Watercress Salad, Poached Hen's Egg

MAIN COURSES

Marinated Yorkshire Chicken 'Milanese'

*Wild rocket, parmesan and shaved vegetable salad,
lemon and basil dressing*

Arbroath Smoked Haddock, Salmon & Atlantic Prawn Fishcake

English asparagus, salsa verde dressing

Asparagus, Pea & Broad Bean Risotto (v)

With shaved Berkswell Ewes cheese and summer truffle

10oz Boisdale Special Select Prime Ribeye Steak

*Himalayan salt chamber dry aged, grass-fed (served medium-rare)
Thrice cooked hand-cut chips, smoked béarnaise sauce*

Roast Fillet of Cornish Seabass

New potatoes, Isle of Wight tomatoes salad, Romesco dressing

Boisdale Truffle Burger & Thrice Cooked Chips

Black truffle mayo, triple cheese, roasted mushroom

Asparagus, Roast Mushroom, Summer Truffle Pizza

Salsa verde, fior di latte mozzarella, crème fraîche

SIDES

Thrice cooked chips	5.5
Sautéed spinach, Amalfi lemon, olive oil	6.5
Broccoli, smoked olive oil	6.25
Green leaf salad, vinaigrette	4.5
Herbed Cornish early new potatoes, extra virgin olive oil	5.25

SAUCES

Boisdale Bloody Mary ketchup	3
Unami (kimchi) butter	2.5
Smoked béarnaise sauce	3.5
Green peppercorn sauce	3.5

DESSERTS

White Chocolate & Tonka Bean Panna Cotta	10
Marinated Kentish strawberries	
Baked Raspberry Cheesecake	10
Raspberry cranachan, honeycomb, raspberry sauce	
Great British Farm House Cheese	16
Selection of 5 artisan cheeses served with Highland honey, oatcakes, pears	
Valrhona dark chocolate 'Marquise'	12
Poached cherries, pistachio nuts, meringue	
Sticky Toffee Pudding	11
Toffee and Jamaican rum sauce, Cornish clotted cream	

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 13.5% service charge will be added to your bill.