

DINNER & SHOW MENU



APERITIFS

Prosecco Kir Royal With crème de cassis or crème de mûreccrème de pêche or crème de framboise or crème de violette

12.5

Prosecco Mimosa With freshly squeezed orange juice

12.5

Prosecco Bellini With freshly pureed peach

12.5

10

10

11

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

100z 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

SIDES

Thrice cooked chips

Sautéed spinach, Amalfi lemon, olive oil

Broccoli, smoked olive oil

Green leaf salad, vinaigrette

Herbed Cornish early new potatoes,

extra virgin olive oil

SAUCES

Boisdale Bloody Mary ketchup

Unami (kimchi) butter

Smoked béarnaise sauce

Green peppercorn sauce

Salsa verde, fior di latte mozzarella, crème fraiche

DESSERTS

5.5 White Chocolate & Tonka Bean Panna Cotta

Marinated Kentish strawberries 6.5

6.25 **Baked Raspberry Cheesecake**

4.5 Raspberry cranachan, honeycomb, raspberry sauce

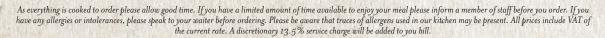
Great British Farm House Cheese 16 5.25 Selection of 5 artisan cheeses served with Highland honey, oatcakes, pears

Valrhona dark chocolate 'Marquise' 12 Poached cherries, pistachio nuts, meringue

3

Sticky Toffee Pudding 2.5

Toffee and Jamaican rum sauce, Cornish clotted cream 3.5



3.5