**British Tapas**

**Small Sharing Plates**
- Marinated Spanish olives
- Smoked salmon on toasted sourdough
- Sticky sausages, honey & mustard
- Bloody Mary ketchup
- Crispy squid, roasted garlic aioli
- Welsh rarebit, aged cheddar & Worcestershire sauce
- Goujons of free-range chicken, chimichurri
- Avocado on toast, chilli & lime

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**Daily Fresh Oysters**

See our blackboards or ask for today’s availability.

Oyster Happy hours 5pm to 7pm - all rock oysters £1 each!

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**Scotch Smoked Salmon**

Dunkeld classic oak smoked salmon
- multiple award winning salmon from the Scottish Highlands
- 17.50 / 25
- 25ml noggin *The Macallan Fine Oak* 8.60

John Ross kiln cured smoked salmon
- founded Aberdeenshire 1869
- supplier to the Her Majesty the Queen
- 17.50 / 25
- 25ml noggin *Glenmorangie Quinta Ruban* 12yr 6.80

Boisdale’s Bowmore whisky-cured smoked salmon
- infused with Bowmore 16yr single malt from the Isle of Islay
- 19.50 / 27
- 25ml noggin Bowmore 12yr 6.95

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**The Finest Scottish Beef**

7oz Buccleuch centre-cut fillet
- Royal Warrant of Appointment, succulent, dry-aged 23 days
- 29.50

12oz Highland grazed prime rib-eye
- superb flavour, great marbling, dry-aged 28 days
- 35

10oz Buccleuch fillet on the bone
- probably the best steak in the world!
- 45

20oz Buccleuch chateaubriand
- Royal Warrant of Appointment, cut from the thick end of the tenderloin - for 2 to share
- 75

28oz Buccleuch, 40 day matured côte de boeuf
- 90

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**Sides**

- Thick cut or matchstick chips 4
- Creamy mashed potatoes 4
- Mixed leaf salad 4.25
- Smashed neeps with butter and fresh ground pepper 4
- Roasted field mushrooms, garlic, chilli & parsley butter 5.50
- Wilted or creamed spinach 5.75
- Vegetables of the day market price

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**Sauces & Extras**

- Good gravy 3
- Black truffle mayonnaise 3
- Salsa verde 3
- Bearnaise sauce 3
- Green peppercorn sauce 3
- Pan-fried foie gras 9

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**Main Courses**

Chargrilled marinated chicken breast with avocado
- roman hearts, black beans, sourdough croutons, chimichurri dressing
- 17.50

Roast Dumfriesshire Blackface haggis
- mashed potatoes & bashed neeps
- 16.75

(25ml noggin of the Glenrothes 12yr single malt 6.50 supplement)

Burford Brown hens egg omelette & leaf salad
- Fine herb 12

Smoked salmon 16.50

Black Perigord truffles (4g) 28

Daily specials
- please ask for details and prices

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**Great Hamburgers**

All served in a soft sourdough bun from St John bakery

Choose between the very best certified Aberdeenshire grass-fed beef, free range Yorkshire Herb Fed Poultry chicken or Beyond Meat pea protein no cholesterol & low fat

**Fine Scottish beef**
- 10.75

**Plant (v)**
- 14.75

**Grilled chicken marinated escalope**
- 12.75

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Classic lemon-tarragon mayo, dill pickles, red onion, beef tomato
- 15.50

The Greek
- barrel aged feta, tomato, tzatziki
- 14.75

Deluxe maple glazed bacon, crispy fried onions, Bearnaise sauce, watercress
- 18.75

Truffle
- black truffle mayonnaise, melted vintage cheddar, roasted mushrooms
- 19.50

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Smoked salmon 16.50

Crispy squid, roasted garlic aioli, lime and herb salad.
- 5.50

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See our blackboards or ask for today’s availability.

**Soup of the day**
- Please ask your server for details

- Market price

- Carcaccio of wild highland red deer
  - Baby rocket, aged parmesan & cold pressed olive oil
  - 11.50

- Crispy - fried Calamari croquettes.
  - Roasted garlic aioli, lime and herb salad.
  - 9.5

- Boisdale Prawn & Avocado cocktail
  - Crispy gem, Marie rose, lemon
  - 12.50

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**Boisdale’s Bowmore whisky-cured smoked salmon**

- infused with Bowmore 16yr single malt from the Isle of Islay
- 19.50 / 27

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- 25ml noggin *The Macallan Fine Oak* 8.60

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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. An optional 12.5% service charge will be added to your bill.

Please ensure that it is deleted. (You are not alone, we are not alone, we are not alone...).