

FRIDAY SUPPER CLUB

FIRST COURSES

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Asparagus, Elderflower & Avocado

Smoked quinoa, cold pressed olive oil

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Free Range Chicken, Gloucestershire Old Spot & Black Pudding Terrine

Caramelised apple, mustard mayo

MAIN COURSES

Roasted Free Range Yorkshire Chicken Breast

Smoked potato puree, tender stem broccoli, mushroom and tarragon cream sauce

Smoked Finnan Haddock, Salmon & Prawn Fishcake

Asparagus, tomato and basil dressing

Harissa, Vegetable & Labneh Strudel

Fennel, pea and mint salad, harissa dressing

Dry Aged Beef Burger & Thrice Cooked Chips

Truffle — black truffle mayo, triple cheese, roasted mushroom, brioche bun

Classic — lemon-tarragon mayo, dill pickles, red onions, beef tomato, brioche bun

SIDES & SAUCES

Thrice cooked chips | 4.75

Sautéed spinach, Amalfi lemon,
olive oil | 5.50

Broccoli, smoked olive oil | 4.50

Green leaf salad, vinaigrette | 3.75

Boisdale Bloody Mary ketchup | 2.50

Smoked béarnaise sauce | 3.50

Green peppercorn sauce | 3

DESSERTS

Scottish Raspberry Rum Baba

Chantilly cream, Daiquiri sauce, crushed honeycomb | 8.5

Baked Cheesecake, Indonesian Vanilla & Shortbread

Macerated English strawberries with basil | 10

Madagascan Chocolate Iced-Parfait

White chocolate-yoghurt ganache, summer berries | 12

Selection of Great British Farmhouse Cheese

*Served with Highland honey,
oatcakes, pears* | 12