



GROUP MENU
GREAT GLEN
59.5

— **FIRST COURSE** —

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Mimosa Salad

Lambs lettuce, salad cream, chopped egg

— **MAIN COURSE** —

Boisdale Fishcake

Sautéed spinach, Hollandaise sauce

Seasonal Risotto

Braised Pork Sausages, Red Onions & Claret

Grain mustard mashed potatoes, seasonal greens

— **PUDDING** —

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear

7 SUPPLEMENT

— **SIDES** —

Vegetables & Salad

Sautéed spinach 8

Broccoli with shallots & anchovy butter 8

Heritage tomato & red onion salad 7.5

Rocket salad, shaved parmesan & mustard dressing 9

Potatoes

Thick-cut chips 6.95

Boiled Cornish early potatoes, parsley & garden mint 7

Truffle, rosemary & parmesan chips, truffle aioli 10

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 14.5% service charge will be added to your bill.



GROUP MENU
BONNIE PRINCE
69.5

— **FIRST COURSE** —

King Prawn Cocktail

Suffolk gem, Marie rose sauce

Avocado Vinaigrette

Orange, seasonal leaves, cold pressed olive oil

Crispy Squid, Chilli & Tellicherry Pepper

Pickles, lime, citrus mayonnaise

— **OPTIONAL MID-COURSE** —

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor 12 SUPPLEMENT

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9 | Mighty and peaty Glencadam Reserva Andaluca 8.6

— **MAIN COURSE** —

Roast Breast of Suffolk Chicken

potato puree, tenderstem, wild mushroom cream sauce

Baked Fillet of Scottish Seatrout

Steamed early potatoes, wild garlic salsa verde

Risotto

Wild mushrooms, soft herbs, Parmesan

— **PUDDING** —

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear 7 SUPPLEMENT

— **SIDES** —

Vegetables & Salad

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GROUP MENU

FLYING SCOTSMAN

79.5

FIRST COURSE

Dunkeld Scottish Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Wild Venison Carpaccio With Italian Black Truffle

Pickled mushrooms, rocket, Parmesan

London Burrata

Asparagus, seasonal leaf, cold pressed olive oil

OPTIONAL MID-COURSE

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor 12 SUPPLEMENT

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9 | Mighty and peaty Glencadam Reserva Andaluca 8.6

MAIN COURSE

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked chips, béarnaise sauce

Roast Fillet of Scottish Halibut

Sea vegetables, Cornish mussels, Chablis velouté

Risotto

Wild mushrooms, soft herbs, Parmesan

PUDDING

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear 7 SUPPLEMENT

SIDES

Vegetables & Salad

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Heritage tomato & red onion salad 7.5

Rocket salad, shaved parmesan & mustard dressing 9

Potatoes

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GROUP MENU
SIGNATURE

99

FIRST COURSE

Potted Brown Shrimps

Dressed seasonal leaves, toast

Dressed Devonshire White Crab with Smoked Salmon

Brown crab mayo

OPTIONAL MID-COURSE

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9 | Mighty and peaty Glencadam Reserva Andaluca 8.6

MAIN COURSE

Fillet of Scottish Beef 'Wellington'

Wild mushroom pate, potato gratin, Madeira sauce

PUDDING

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

OPTIONAL 5TH COURSE

Selection of Scottish Artisan Cheese for the Table to Share

Heather honey, oat cakes, conference pears 12 PP SUPPLEMENT

SIDES

Vegetables & Salad

Sautéed spinach 8

Broccoli with shallots & anchovy butter 8

Heritage tomato & red onion salad 7.5

Rocket salad, shaved parmesan & mustard dressing 9

Potatoes

Thick-cut chips 6.95

Boiled Cornish early potatoes, parsley & garden mint 7

Truffle, rosemary & parmesan chips, truffle aioli 10

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GROUP MENU
SUNDAY LUNCH SET MENU
54.5

— FIRST COURSE —

Dunkeld Scottish Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Wild Venison Carpaccio With Italian Black Truffle

Pickled mushrooms, rocket, Parmesan

London Burrata

Asparagus, seasonal leaf, cold pressed olive oil

— MAIN COURSE —

Roast Sirloin of Scottish Dry Aged Beef

Served with goose-fat roast potatoes, seasonal greens and Boisdale claret gravy

Boisdale Fishcake

Sautéed spinach, Hollandaise sauce

Risotto

Wild mushrooms, soft herbs, Parmesan

— PUDDING —

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear 7 SUPPLEMENT

— SIDES —

Vegetables & Salad

Sautéed spinach 8

Broccoli with shallots & anchovy butter 8

Heritage tomato & red onion salad 7.5

Rocket salad, shaved parmesan & mustard dressing 9

Potatoes

Thick-cut chips 6.95

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