



SATURDAY BRUNCH

FOR THE TABLE

BOISDALE SODA BREAD Somerset butter, seaweed tapenade
OLIVES & ALMONDS
SALAMI STICKS Pork, chilli and fennel

6.95 **SALT COD 'DONUTS'** Hot and spicy aioli (3) 6.5
6.5 **MERSEA ISLAND, ESSEX** HALF DOZEN 24 / DOZEN 48
5.5 **JERSEY, CHANNEL ISLES** HALF DOZEN 26 / DOZEN 52

COCKTAILS

BELLINI 12.5**GODFATHER** 15**HARVEY WALLBANGER** 12.5**JUNGLE BIRD** 13.5**ADD FREE-FLOWING SPARKLING, WHITE & RED WINE THROUGHOUT YOUR MEAL FOR 20 (1½ HOURS*)**

FIRST COURSES

DEVILLED WHITEBAIT
Caper mayonnaise, lemon

LONDON BURRATA
Salt baked beetroot, sorrel, dressed lentils

DUNKELD SMOKED SALMON WITH TOASTED ENGLISH BREAKFAST MUFFIN 13
Hollandaise sauce and lemon

CRISPY SQUID, CHILLI & TELLICHERRY PEPPER
Cucumber pickle, lemon, sriracha mayonnaise

10 **CHICORY, PEAR & LANARK BLUE CHEESE SALAD (V)** 15.5 / 28

Honey, mustard, caramelised walnuts

18 **ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS** 16.75

Neeps, tatties, liquor

Add a 25ml noggin

Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

16.5 **DUNKELD CLASSIC OAK SMOKED SALMON** 19.5

Multiple award-winning salmon from the Scottish Highlands

MAIN COURSES

STEAK & CHIPS (pink only)
Minute fillet, french fries, smoked bearnaise sauce

29.5 **SAUTÉED POTATO GNOCCHI, ROAST BUTTERNUT SQUASH & SAGE (V)**

26

Chestnut pesto, black kale

HEBRIDEAN SEATROUT & SMOKED HADDOCK FISHCAKE 28.5

Sautéed greens, Chablis and chive butter sauce

ROAST DUMFRIESSHIRE BLACKFACE HAGGIS

26.5

Neeps, tatties, liquor

Add a 25ml noggin

Glencadam Reserva Andalucia 8.6

Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

BOISDALE MARGHERITA PIZZA 16

Scottish mozzarella, tomato and herb sauce

CHAR GRILLED DRY AGED STEAKS WITH BEARNAISE SAUCE WITH THRICE COOKED CHIPS

52

BUTTERMILK CHICKEN 'MILANESE' 28

Crispy lemon crumb, tomato and red onion salad

12oz Prime Ribeye steak, 35 day

45

8oz Centre-cut Fillet, 21 day

BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken
Served with thrice cooked chips

TRUFFLE 27.5

Black truffle mayo, triple cheese, roasted mushroom

BOISDALE'S CLASSIC 24.5

Lemon-tarragon mayo, dill pickles, red onion

Add triple cheese melt 3.5 or dry-cured bacon 3.5

SIDES & SAUCES

Thick-cut chips

6.95

Truffle, rosemary & parmesan chips, truffle aioli

10

Special vegetables of the day

MARKET PRICE

Sautéed spinach

8

Broccoli with shallots & anchovy butter

8

Green leaf salad

6.5

Boisdale Bloody Mary ketchup

4.75

Black truffle mayo

4.75

DESSERT

SCOTCH TART, WHISKY & DEMERARA WHIPPED CREAM Candied fruits and almonds 12.5

CARPACCIO OF HONEYGLOW PINEAPPLE Lime and chilli, coconut sorbet 12

'TABLET' FUDGE CHEESECAKE Salted caramel, dark Valrhona chocolate 13.5

STICKY TOFFEE PUDDING Toffee and Jamaican rum sauce, Cornish clotted cream 13.75

SELECTION OF BRITISH CHEESE Spiced pear chutney, Scottish oatcakes 18

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.

*T's & C's Free-flowing offer starts from booking time – Whole table must order free-flowing offer.