



FOR THE TABLE

BOISDALE SODA BREAD Somerset butter, seaweed tapenade	6.95	SALT COD ‘DONUTS’ Hot and spicy aioli (3)	6.5
OLIVES & ALMONDS	6.5	MERSEA ISLAND, ESSEX	HALF DOZEN 24 / DOZEN 48
SALAMI STICKS Pork, chilli and fennel	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 (1 ½ HOURS*)

EGGS

BASHED AVOCADO ON SOURDOUGH TOAST	10.5
Poached egg, coriander, chill	
CLASSIC BENEDICT	11.5
Mustard and maple glazed gammon ham	
FLORENTINE MCMUFFIN	10.25
Wilted spinach, garlic and lemon	
BUCK RAREBIT	13.5
Triple cheese, worcestershire sauce and poached egg	

FIRST COURSES

DEVILLED WHITEBAIT	10	ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS	16.5
Caper mayonnaise, lemon		Neeps, tatties, liquor	
LONDON BURRATA	17.5	Add a 25ml noggin	
Fennel, confit of peppers, walnuts		Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2	
SALAD OF ISLE OF WIGHT TOMATO, AVOCADO & CRISPY FALAFEL (v)	15 / 25	KING PRAWN ‘CAESER’	16
House vinaigrette		Gem, croutons, aged parmesan	
CRISPY FRIED SQUID	16	DUNKELD CLASSIC OAK SMOKED SALMON	19.25
Cucumber pickle, lime and chilli mayo		Multiple award-winning salmon from the Scottish Highlands	

MAIN COURSES

STEAK & CHIPS (pink only) 28.5	SAUTÉED GNOCCHI, BROAD BEANS, PEAS & BASIL (v) 22	Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken Served with thrice cooked chips
Minute fillet, french fries, Café de Paris butter	Lemon and aged Parmesan	
ORKNEY SALMON & SMOKED HADDOCK FISHCAKE 28	ROAST DUMFRIES 26.5	
Parsley sauce, shaved fennel, radishes	Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 7.05 Glencadam 10yrs 8.2	TRUFFLE 27.5
BOISDALE MARGHERITA PIZZA 16	CHAR GRILLED DRY AGED STEAKS WITH BEARNAISE SAUCE WITH THRICE COOKED CHIPS	Black truffle mayo, triple cheese, roasted mushroom
Scottish mozzarella, tomato and herb sauce		BOISDALE'S CLASSIC 24.5
BUTTERMILK CHICKEN 'MILANESE' 26.75	12oz Prime Ribeye steak, 35 day 52	Lemon-tarragon mayo, dill pickles, red onion
Crisp lemon crumb, red onion and tomato salad	8oz Centre-cut Fillet, 21 day 45	<i>Add triple cheese melt 3.5 or dry-cured bacon 3.5</i>

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

DARK CHOCOLATE TART Cocoa, crème fraiche, honeycomb	13.5
RASPBERRY CRANACHAN PARFAIT Whisky marinated raspberries, hob-nobs, honey	12.95
BAKED MANGO & VANILLA CHEESECAKE Passion fruit, chantilly cream	13
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.