



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
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ADD FREE-FLOWING SPARKLING, WHITE & RED WINE THROUGHOUT YOUR MEAL FOR 20 (1 ½ HOURS*)

FIRST COURSES

DEVILLED WHITEBAIT Caper mayonnaise, lemon		10	CIDER-BAKED BEETROOTS, WILTSHIRE GOATS CHEESE & WINTER LEAF (V) Chilli, hazelnuts, cold pressed olive oil	£15.5 / £28
LONDON BURRATA Salt baked beetroot, sorrel, dressed lentils		18	ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS Neeps, tatties, liquor Add a 25ml noggin Tomintoul 10yrs 8.5 Glencadam 10yrs 9.5	16.75
DUNKELD SMOKED SALMON WITH TOASTED ENGLISH BREAKFAST MUFFIN Hollandaise sauce and lemon		13	DUNKELD CLASSIC OAK SMOKED SALMON Multiple award-winning salmon from the Scottish Highlands	19.5

MAIN COURSES

STEAK & CHIPS (pink only)	29.5	SAUTÉED POTATO GNOCCHI, ROAST BUTTERNUT SQUASH & SAGE (v)	26
Minute fillet, french fries, smoked bearnaise sauce		Chestnut pesto, black kale	
SMOKED HADDOCK, SEATROUT & PRAWN FISHCAKE	28.5	ROAST DUMFRIESSHIRE BLACKFACE HAGGIS	26.5
Creamed leeks, Chablis and chive sauce		Neeps, tatties, liquor	
BOISDALE MARGHERITA PIZZA	16	Add a 25ml noggin	
Scottish mozzarella, tomato and herb sauce		Tomintoul 10yrs 8.5 Glencadam 10yrs 9.5	
BUTTERMILK CHICKEN 'MILANESE'	28	CHAR GRILLED DRY AGED STEAKS WITH BEARNAISE SAUCE WITH THRICE COOKED CHIPS	52
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

VALRHONA DARK CHOCOLATE 'MARQUISE'	Black current, honeycomb	13
CARPACCIO OF HONEYGLOW PINEAPPLE	Lime and chilli, coconut sorbet	12
HAZELNUT & PRALINE BAKED CHEESECAKE	Dark chocolate sauce, hazelnut brittle	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.