

Sunday Soul Sessions

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 MERSEA ISLAND, ESSEX

6.5

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

10 CHICORY, PEAR & LANARK BLUE CHEESE SALAD (V)

Honey, mustard, caramelised walnuts

15.5 / 28

LONDON BURRATA

Salt baked beetroot, sorrel, dressed lentils

18 ROAST MINI DUMFRIESSHIRE BLACKFACE HAGGIS

Neeps, tatties, liquor

16.75

Add a 25ml noggin
Glencadam Reserva Andalucia 8.6 | Tomintoul 10 yr 7.9 | Tomintoul 16yr 11.9

DUNKELD SMOKED SALMON WITH TOASTED ENGLISH BREAKFAST MUFFIN

Hollandaise sauce and lemon

DUNKELD CLASSIC OAK SMOKED SALMON

19.5

CRISPY SQUID, CHILLI & TELlicherry PEPPER

Cucumber pickle, lemon, sriracha mayonnaise

Multiple award-winning salmon from the Scottish Highlands

MAIN COURSES

STEAK & CHIPS (pink only)

29.5

Minute fillet, french fries, smoked bearnaise sauce

SAUTÉED POTATO GNOCCHI, ROAST BUTTERNUT

26

SQUASH & SAGE (v)

Chestnut pesto, black kale

HEBRIDEAN SEATROUT & SMOKED HADDOCK FISHCAKE

28.5

ROAST DUMFRIESSHIRE BLACKFACE HAGGIS

26.5

Sauteed greens, Chablis and chive butter sauce

Neeps, tatties, liquor

BURGERS

BOISDALE MARGHERITA PIZZA

16

Scottish mozzarella, tomato and herb sauce

Add a 25ml noggin
Glencadam Reserva Andalucia 8.6

Choose between the very best certified
Aberdeenshire grass-fed beef, vegetarian
haggis or free range Yorkshire chicken.

Served with thrice cooked chips

BUTTERMILK CHICKEN 'MILANESE'

28

Crispy lemon crumb, tomato and red onion salad

ROAST LOIN OF GLOUCESTERSHIRE OLD SPOT PORK

27.5

ROAST SIRLOIN OF SCOTTISH DRY AGED BEEF

35

Goose fat roasties, caramelised apple sauce
and all the trimmings

27.5

TRUFFLE

Black truffle mayo, triple cheese, roasted
mushroom

24.5

SCOTTISH DRY AGED BEEF

35

Goose fat roasties

Black truffle mayo, triple cheese, roasted
mushroom

SIDES & SAUCES

Thick-cut chips

6.95

DESSERT

Truffle, rosemary & parmesan chips, truffle aioli

10

SCOTCH TART, WHISKY & DEMERARA WHIPPED CREAM

Special vegetables of the day

Candied fruits and almonds

12.5

Sautéed spinach

8

CARPACCIO OF HONEYGLOW PINEAPPLE

Broccoli with shallots & anchovy butter

8

Lime and chilli, coconut sorbet

12

Green leaf salad

6.5

'TABLET' FUDGE CHEESECAKE

Boisdale Bloody Mary ketchup

Salted caramel, dark Valrhona chocolate

13.5

Black truffle mayo

4.75

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.