



JAZZ SUNDAY LUNCH



THREE COURSE SUNDAY LUNCH 37.50

FIRST COURSES

Lobster bisque

splash of Armagnac, croutons, dulse

Dunkeld classic oak smoked salmon

*multiple award-winning salmon from
the Scottish Highlands*

25ml noggin of The Macallan Fine Oak | 8.60

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise

London burrata

beetroot, black walnut, chickpeas, cold pressed olive oil

Carpaccio of juniper cured & smoked wild venison

Italian black truffle, rocket, aged parmesan

Mini roast Dumfriesshire Blackface haggis

neeps, tatties, liquor

*25ml noggin of The Glenrothes
10yr single malt | 6 supplement*

Sicilian blood orange, red quinoa & avocado salad

mint, olive, smoked almonds

MAIN COURSES

Roast rib of dry aged Buccleuch beef

*goose fat roasties, Yorkshire pudding, horseradish
and all the trimmings*

Slow roast loin of rare breed Saddleback pork

*goose fat roasties, caramelised apple sauce
and all the trimmings*

Boisdale burger - cheese & bacon

lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese

Boisdale burger - truffle

black truffle mayo, triple cheese, roasted mushroom

Truffle fettuccine

with Italian Périgord Black truffles 2 or 5 grams

Steamed Shetland mussels in wine

coriander, ginger, sourdough toast

Roast Dumfriesshire Blackface haggis

neeps, tatties, liquor

25ml noggin of The Glenrothes 10yr single malt | 6 supplement

Coronation chicken

avocado, fig & almond salad

Fish of the day

*daily fresh fish from the south coast
please ask for details*

SIDES

Thrice cooked hand cut chips

Green leaf salad, vinaigrette

Bashed neeps, swede,
carrot & black pepper

Special vegetables of the day

Mashed potatoes,
Somerset butter, dulse

PUDDING

Sticky toffee pudding

toffee & Jamaican rum sauce, Cornish clotted cream

Honey, ginger & passion-fruit iced parfait

toasted cocoa nibe

Boisdale fruit crumble

English custard

Madagascan dark chocolate & raspberry cheesecake

macerated raspberries, honeycomb

Selection of British cheese

chutney, Scottish oatcakes

Selection of ice cream & sorbets