

BOISDALE

JAZZ SUNDAY LUNCH



FIRST COURSES

Lobster bisque

splash of Armagnac, croutons, dulse | 9.5

Dunkeld classic oak smoked salmon

multiple award-winning salmon from the Scottish Highlands | 17.5 / 25

25ml noggin of The Macallan Fine Oak | 8.6

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise | 9.75

London burrata

flame roasted peppers & oregano

Aleppo chilli, cold pressed olive oi | 13.25

Carpaccio of juniper cured & smoked wild venison

pickled chanterelles, rocket, aged parmesan | 13.5

Mini roast Dumfriesshire Blackface haggis

neeps, tatties, liquor | 8.75

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

Crushed avocado on toast

radish, jalapeno, Amalfi lemon | 8

MAIN COURSES

Roast rib of dry aged Buccleuch beef

Goose fat roasties, Yorkshire pudding, horseradish and all the trimmings | 29.50

Slow roast loin of rare breed Saddleback pork

Goose fat roasties, caramelised apple sauce and all the trimmings | 23.50

Boisdale burger - cheese & bacon

lemon-tarragon mayo, dry cured Ayrshire bacon, triple cheese | 15.50

Boisdale burger - truffle

black truffle mayo, triple cheese, roasted mushroom | 20

Truffle fettuccine

Italian summer truffles, truffle butter, parmesan | 17.50

Steamed Shetland mussels in wine

coriander, ginger, sourdough toast | 16.50

Roast Dumfriesshire Blackface haggis

neeps, tatties, liquor | 16.75

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

Coronation chicken

avocado, peach & almond salad | 15.50

Fish of the day with wild sea-herb salsa verde

new potato salad, horseradish & cold pressed olive oil | 28

SIDES

Thrice cooked hand cut chips | 5

Green leaf salad, vinaigrette | 4.25

Bashed neeps, swede, carrot & black pepper | 4

Special vegetables of the day | market price

Mashed potatoes, Somerset butter, dulse | 4.5

PUDDING

Sticky toffee pudding

toffee & Jamaican rum sauce, Cornish clotted cream | 9

Summer berries

white chocolate & yoghurt ganache | 11

Boisdale fruit crumble

English custard | 8

Black Forest baked cheesecake

Kirsch macerated cherries, vanilla cream, single estate Venezuelan cacao | 10

Selection of British cheese

chutney, Scottish oatcakes | 12

Selection of ice cream & sorbets | 7

3 COURSE SUNDAY LUNCH

37.50

OR

47.50 PER PERSON

INCLUDES A FLUTE OF SANTI NELLO
EXTRA DRY DOC PROSECCO &
A THREE COURSE LUNCH
WITH $\frac{3}{4}$ OF A BOTTLE OF MERLOT "120"
OR PINOT GRIGIO "120" 2017
FROM CENTRAL VALLEY, CHILE

