



BOISDALE

JAZZ SUNDAY LUNCH

FIRST COURSES

Lobster bisque

splash of Armagnac, croutons, dulse | 9.5

Dunked 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 oil | 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

Crushed avocado on toast

radish, jalapeno, Amalfi lemon | 8

MAIN COURSES

Roast rib of dry-aged Scottish Buccleuch beef

Yorkshire pudding, horseradish | 29.50

Slow roast loin of rare breed 'saddleback' pork

caramelised apple sauce | 23.50

Superb Aberdeenshire rib-steak hamburger

Gourmet cheese & bacon

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

Truffle

Black truffle mayonnaise, three cheese melt, roasted mushroom | 20

Liguori fettucce

organic pasta ribbons from Italy's Campania region

Italian summer truffles, truffle butter, aged 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

fresh fish from the South Coast (please ask for details & price)

All roasts are served with goose fat roast potatoes, seasonal vegetables & red wine gravy

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

great English custard | 8

Chocolate tart

single estate Venezuelan cacao, Scottish raspberries | 8.5

Selection of British cheese

chutney, Scottish oatcakes 12 (5 supplement)

Selection of ice creams & sorbets 7

3 COURSE SUNDAY LUNCH

37.50

OR

47.50 PER PERSON

INCLUDES A FLUTE OF SANTI NELLO
EXTRA DRY DOC PROSECCO & A
3-COURSE LUNCH WITH
3/4 OF A BOTTLE OF MERLOT "120"
OR PINOT GRIGIO "120" 2017
FROM CENTRAL VALLEY, CHILE

