



VALENTINES WEEKEND 2026

## GOURMET DINNER & SHOW

### FOR THE TABLE

**Boisdale Soda Bread** 6.95  
*Somerset butter, seaweed tapenade*

**Croquetas** (2) 5.5  
*Ham knuckle, triple cheese*

**Salt Cod 'Doughnuts'** (3) 6.5  
*Hot and spicy aioli*

**Olives & Almonds** 6.5

**Salami Sticks** 5.5  
*Pork, chilli and fennel*

**Deep Fried Whitebait** 10  
*Caper mayo*

### FIRST COURSES

**Dunkeld Classic Oak Smoked Salmon**  
*Multiple award-winning salmon from the Scottish Highlands*

**Roast Mini Dumfriesshire Blackface Haggis**

*Neeps, tatties, liquor*

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

**London Burrata**

*Salt baked beetroot, sorrel, dressed lentils*

**Crispy Fried Squid**

*Cucumber pickle, lime and chilli mayo*

**Pickled Orkney Herrings**

*Potato, red onion and horseradish salad*

### MAIN COURSES

**Dry-aged Aberdeenshire Fillet Steak (served medium-rare)**

*Thrice cooked hand-cut chips, béarnaise sauce*

**Buttermilk Chicken 'Milanese'**

*Crisp lemon crumb, red onion and tomato salad*

**Sautéed Potato Gnocchi, Roast Butternut Squash & Sage (v)**

*Chestnut pesto, black kale*

**Hebridean Seatrout & Smoked Haddock Fishcake**

*Sauteed greens, Chablis and chive butter sauce*

**Boisdale Truffle Burger & Thrice Cooked Chips**

*Black truffle mayo, triple cheese, roasted mushroom*

**Fish of the Day**

*Ask your server for details*

### SIDES

#### Vegetables & Salad

*Bashed neeps; swede, carrot & black pepper* 6.5  
*Sautéed spinach* 8  
*Creamed spinach with black truffle* 12  
*Broccoli with shallots & anchovy butter* 8  
*Sautéed garlic mushrooms, parsley & breadcrumbs* 7.5  
*Heritage tomato & red onion salad* 7.5  
*Green leaf salad* 6.5  
*Special vegetable of the day* market price

#### Potatoes

*Thick-cut chips* 6.95  
*Boiled Cornish early potatoes,*  
*parsley & garden mint* 7  
*Truffle, rosemary & parmesan chips, truffle aioli* 10  
*Mashed potatoes, Somerset butter, dulse* 7

### PUDDING

#### Sticky Toffee Pudding

*Toffee and Jamaican rum sauce, Cornish clotted cream* 6.95  
**'Tablet' Fudge Cheesecake**

*Salted caramel, dark Valrhona chocolate* 7

#### Boisdale's Cranachan

*Raspberries, oat cookie, whisky chantilly, honeycomb* 7

#### Gluten Free Chocolate Brownie

*White chocolate and yogurt ganache, 70% chocolate sauce*

#### Selection of British Cheese £6 SUPPLEMENT

*Spiced pear chutney, Scottish oatcakes*

*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.*