

Boisdale Soda Bread Somerset butter, seaweed tapenade 6.95

Crispy Fried Haggis 6.5

Harissa Arancini (2) Sicilian risotto balls, Alpine cheese

6 Olives & Almonds

6.5 Salami Sticks

Pork, chilli and fennel

Croquettes (3)

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Duck Liver & Armagnac Parfait

Celeriac and mustard remoulade, sourdough toast

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayonnaise

Sicilian Blood Orange, Avocado & Red Quinoa Salad

Mint, olives, smoked almonds

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

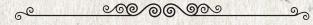
Add a 25ml noggin of Tomintoul 10yrs £7.5 | Glencadam 10yrs £8.5

London Burrata

Beetroot, black walnut, cold pressed olive oil

Cullen Skink

Traditional smoked haddock chowder, leeks and quails eggs



MAIN COURSES

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

Goose-fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake

Black kale with horseradish and lemon

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

Thrice cooked hand-cut chips, béarnaise sauce £12 SUPPLEMENT

Butternut Squash Risotto, Sage & Parmesan

Sautéed king oyster mushrooms

Poached Fillet of Scottish Seatrout, Dulse & Lemon Butter

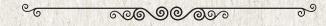
Potato puree, chablis and chive sauce

Boisdale Truffle Burger & Thrice Cooked Chips

Black truffle mayo, triple cheese, roasted mushroom

Crispy Spiced Potato Cakes, Chickpea & Coriander

Butterbean and spinach curry, coconut yogurt



PUDDING

SIDES

Black Cherry & Amaretto Christmas Pudding	12.5	Thick-cut chips	6.95
Great custard, candied almonds		Truffle, rosemary &	
Valrhona Dark Chocolate 'Marquise'	13	parmesan chips, truffle aioli	10
Black current, honeycomb		Mashed potatoes, Somerset butter, dulse	7
Selection of British Cheese	18		
Spiced pear chutney, Scottish oatcakes		Creamed spinach with black truffle	12
Hazelnut & Praline Baked Cheesecake	13.5	Broccoli with shallots & anchovy butter	8
Dark chocolate sauce, hazelnut brittle		Green leaf salad	6.5
Sticky Toffee Pudding Toffee	13.75	Special vegetable of the day mar	ket price
Jamaican rum sauce, Cornish clotted cream			
		Brussels sprouts, chestnuts & bacon	7.25

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.