

**Greek Olives** Kalamata, early harvest Halkidiki £4.25



Mersea Island, Essex £3.5 each Jersey, Channel Isles £3.75 each

Served individually with your choice of dressing: Classic mignonette - shallot and red wine vinegar Citrus-ponzu or Vietnamese ginger and chilli

Extra dressing .75p each

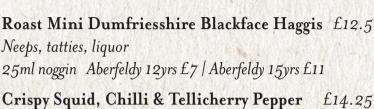
#### CAVIAR

Russian Oscietra Caviar Served over ice with pancakes 30g £95

Sourdough Bread from the St John Bakery Served with Somerset butter, seaweed tapenade £4.95

Almonds Fire roast and smoked £4.5

**Beer Sticks** Pork, chilli and fennel £4.95 **Devilled Whitebait** Caper mayo £6.95



Cucumber pickle, ponzu mayonnaise Dunkeld Classic Oak Smoked Salmon £18.75 / £27

Multiple award-winning salmon from the Scottish Highlands 25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

Avocado, Red Quinoa & Pomegranate Salad (v) £9.75/£14.75 Chilli, torn herbs and preserved lemon dressing

## FETTUCCINE

Liguori's Organic Pasta From Italy's Campania Region Sautéed brown cap mushrooms and Italian black truffle, white truffle butter, aged Parmesan

Ragu of wild venison, parmesan

£13.75/£28 £15/£26.5

#### MAIN COURSES

£22.5

market price

Smoked Haddock, Salmon & Atlantic **Prawn Fishcake** £26 Wilted greens, pickled fennel, watercress velouté

Fish of the Day Ask your server for details

Roast Cornish Seabass, Saffron,	
Clam & Wild Garlic Risotto	£34
Aged parmesan, white wine and wild gar	lic
gremolata	
Marinated Yorkshire	
Chicken 'Milanese'	£24
Cracked wheat & parsley salad, roasted	red
pepper and walnut dressing	
Celeriac, Cavolo Nero &	
Mushroom Lasagne (v)	£18.5
Wild garlic and lemon thyme velouté	

## SCOTTISH BEEF SELECTED FOR BOISDALE

Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance 502 Fillet Minute Steak 21 day dry aged (pink only) £22 80z Centre-cut Fillet 21 day dry aged £35.5

# FIRST COURSES

<b>Duck Liver, Foie Gras &amp; Armagnac Parf</b> Toasted brioche, spiced plum chutney	ait £18
Inverawe Smoked Mackerel Pate	£12.5
Fennel, radish, pink grapefruit and grilled sour	dough
London Burrata	£14.5
Beetroot tartare, black truffle vinaigrette	
Crab, Coconut & Chilli Bisque	£12.95
*With lemongrass and Devonshire crab dumpling	s
Pickled Orkney Herrings	£13.5
Mustard and dill sauce me bread	ALM DURAL D

Mustard and dill sauce, rye bread 25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

## SCOTTISH PIZZA

Crisp Neapolitan sour dough base, topped with the very finest ingredients from Scotland

Dunkeld Fine Smoked Salmon	£17.5
Salsa verde, red onion, caper, lemon-infused crème fraic	he
Wild Chanterelle Mushrooms & Blue Cheese	£16.5
Salsa verde, foir di latte mozzarella, Strathdon Blue	
Boisdale Margherita	£12.5
Salsa verde, Scottish mozzarella	
Scottish Fillet of Beef	£28.5
Dry aged, grass fed fillet steak, horseradish,	
watercress, aged parmesan	
Wild Venison & Haggis	£17.5

Venison ragu, Blackface haggis, Scottish mozzarella, black truffle

#### **BURGERS**

Choose between the very best certified Aberd	leenshire grass-
fed beef, vegetarian haggis or free range York	kshire chicken
Classic	£13.5
Lemon-tarragon mayo, dill pickles, red onion,	beef tomato
Cheese & Bacon	£17.5
Triple cheese, dry cured Ayrshire bacon, lemon-	-tarragon mayo
Truffle	£20
Black truffle mayo, triple cheese, roasted mushr	oom
Venison	£21.5

1202 Prime Ribeye 35 day dry aged 200z Chateaubriand 21 day dry aged (serves two)



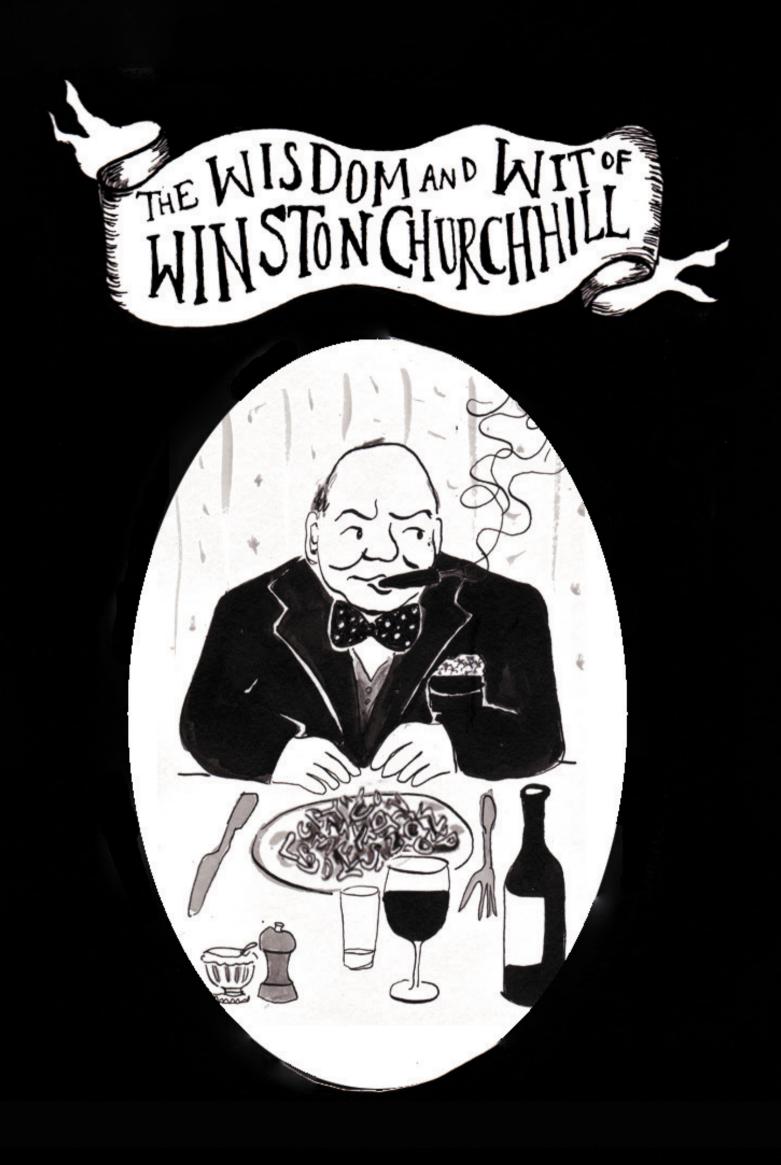
Venison

Venison ragu, triple cheese, truffle mayo

Add triple cheese melt £3 or dry-cured Ayrshire bacon £3

SIDES	SAUCES
$\pounds_{5.5}$ Special vegetables of the day market price	Claret gravy £3
	Boisdale Bloody Mary ketchup £3
$\pounds 6.25$ lemon, olive oil $\pounds 7.5$	Black truffle mayo £3
Broccoli, smoked olive oil £6	Smoked béarnaise sauce £3.5
$\pounds 5.5$ Green leaf salad, vinaigrette $\pounds 6.5$	Green peppercorn sauce £3.5
Herbed Cornish early new potatoes,	Wild mushroom & brandy sauce£13.5
	Seared foie gras, truffle sauce,
£14.75	shaved black truffles £18
	£5.5Special vegetables of the day market price Sautéed spinach, Amalfi£6.25lemon, olive oil£7.5Broccoli, smoked olive oil£6£5.5Green leaf salad, vinaigrette£6.5Herbed Cornish early new potatoes,

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.



Eating my words has never given me indigestion "