

DINNER & SHOW MENU

APERITIFS

Prosecco Kir Royal <i>With crème de cassis or crème de mûre/crème de pêche or crème de framboise or crème de violette</i>	£12.5
Prosecco Mimosa <i>With freshly squeezed orange juice</i>	£12.5
Prosecco Bellini <i>With freshly pureed peach</i>	£12.5

Sourdough Bread from the St John Bakery

Served with Somerset butter, seaweed tapenade £4.95

Greek Olives <i>Kalamata, early harvest Halkidiki</i> £4.25	Almonds <i>Fire roast and smoked</i> £4.5	Beer Sticks <i>Pork, chilli and fennel</i> £4.95	Devilled Whitebait <i>Caper mayo</i> £6.95
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FIRST COURSES

Dunkeld Classic Oak Smoked Salmon <i>Multiple award-winning salmon from the Scottish Highlands 25ml noggin of Aberfeldy 12 yrs</i> £6.5	£18.75 / £27	Salad of Marinated Beetroots & Soft Wiltshire Goats' Cheese (v) <i>Toasted seeds, chilli, cider vinegar dressing</i>	£9.75 / £14.75
Roast Mini Dumfriesshire Blackface Haggis <i>Neeps, tatties, liquor 25cl noggin Glenmorangie 10 yrs</i> £6.3 <i>25cl noggin Ardbeg 10 yrs</i> £6.4	£9.95	Crispy Squid, Chilli & Tellicherry Pepper <i>Cucumber pickle, lime and chilli mayo</i>	£13.25
London Burrata <i>Red pepper and walnut dressing, curried walnuts</i>	£14.5	Lobster Bisque <i>Splash of Armagnac, croutons, dulce</i>	£12.95
Parfait of Foie Gras & Chicken Liver <i>Toasted brioche, spiced chutney</i>	£13.75	Inverawe Smoked Mackerel Pate <i>Fennel, radish, pink grapefruit and grilled sour dough</i>	£12.5
		Pickled Orkney Herrings <i>Mustard and dill sauce, rye bread 25ml noggin of Glenmorangie 10 yrs</i> £6.3	£12.75

GREAT SCOTTISH PIZZA

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

Scottish Chanterelles & Strathdon Blue Cheese

Watercress and salsa verde

Wild Venison Ragu & Haggis

Scottish mozzarella, black truffle

Boisdale Margarita

Salsa verde and Scottish mozzarella

Scottish Fillet of Beef

Dry aged, grass fed fillet steak, horseradish, watercress, aged parmesan

MAIN COURSES

Marinated Yorkshire Chicken 'Milanese' <i>Wild rocket, parmesan and shaved vegetable salad, lemon and basil dressing</i>	£19.75	12oz Boisdale Special Select Prime Ribeye Steak <i>Himalayan salt chamber dry aged, grass-fed (served medium-rare) Thrice cooked hand-cut chips, smoked béarnaise sauce</i>	£42
Cullen Skink Fishcake <i>Arbroath smoked haddock, tender leeks, English samphire and curry velouté</i>	£24.5	Roast Fillet of Cornish Seabass <i>Crab, king prawn and squid risotto, salsa verde and pickled fennel</i>	£34
Potato Gnocchi, Roasted Butternut Squash & Sage (v) <i>Baby kale, toasted pine nuts, cold pressed olive oil</i>	£17.5	Boisdale Truffle Burger & Thrice Cooked Chips <i>Black truffle mayo, triple cheese, roasted-mushroom</i>	£24.75

SIDES

Thrice cooked chips	£5.5
Sautéed spinach, Amalfi lemon, olive oil	£6.5
Broccoli, smoked olive oil	£6.25
Green leaf salad, vinaigrette	£6.5
Herbed Cornish early new potatoes, extra virgin olive oil	£5.25

SAUCES

Boisdale Bloody Mary ketchup	£3
Smoked béarnaise sauce	£3.5
Green peppercorn sauce	£3.5

DESSERTS

Lemon Posset <i>Bramble berry compote, citrus short bread</i>	£10.5
Baked Raspberry Cheesecake <i>Raspberry cranachan, honeycomb, raspberry sauce</i>	£10
Great British Farm House Cheese <i>Selection of 5 artisan cheeses served with Highland honey, oatcakes, pears</i>	£16.5
Valrhona Dark Chocolate 'Marquise' <i>Poached cherries, pistachio nuts, meringue</i>	£12
Sticky Toffee Pudding <i>Toffee and Jamaican rum sauce, Cornish clotted cream</i>	£11.25

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.