British Tapas

SMALL SHARING PLATES

Haggis Scotch quail egg each 1.95

Fresh vegetable spring rolls 5.95 wasabi mayonnaise (add in Atlantic Prawns to your Spring rolls for £2)

Avocado, coriander & chilli on toast 4.95

Dunkeld smoked salmon on toast 6.50

Smoked artisan sausages 5.50

Crispy pepper & chilli squid 6.50 / 13.50

Mustard glazed ham on toasted sour dough 5.95 house piccalilli

RAREBITS

Classic Cheddar 4.75 Field mushroom & Goat's cheese 6.00 Scotch Rarebit, Ayrshire bacon 7.00

CAVIAR

Russian Oscietra Caviar 30g sour dough toast & sour cream 69.50

SHELLFISH

Whistable Bay Native oysters 4.00 each

Mersea Island rock oysters, Essex 2.50 each

Jersey rocks, Devon 3.00 each

Atlantic prawn cocktail 12.00 shredded gem lettuce & Mary Rose sauce

Half or whole lobster 14.95 / 29.95 char coal grilled with garlic, parsley & chilli butter or chilled with shaved fennel salad, lemon mayonnaise

Devonshire crab on toast 7.50

FIRST COURSES

Soup of the day 8.00

Poached pear, Beauvale blue cheese & walnut salad 8.50 / 15.00 chicory, celery, herbs, extra virgin Olive oil

Kohlrabi, spinach & pomegranate salad 9.75 chilli, wild chickweed, cold pressed olive oil

Dunkeld Scottish oak smoked salmon 14.75

Roast Dumfriesshire Blackface haggis 8.50 bashed neeps & tatties (2.5cl noggin of Chivas 12 year additional 4.65)

Seared hand-dived Scottish king scallop 14.95 seared quince, haggis crumbs & Boisdale Claret sauce

Aberdeenshire steak tartare 9.00/18.00 sourdough toast, chopped pickles

CHARCUTERIE

Hand carved Pata Negra ham 30 gms 9.50

Marmalade & mustard glazed ham 4.25 Salchichon, Catalonian cured sausage 30 gms 4.50

Mixed charcuterie board 15.00

BOISDALE BURGERS

CLASSIC

lemon-tarragon mayo, dill pickles, red onion, beef tomatoes 8.95

DANGEROUSLY HOT

smoked tomato, corn & chilli relish, avocado, jalapeño, coriander 12.50

DELUXE

maple glazed bacon, crispy fried onions, béarnaise sauce, watercress 13.75

TRUFFLE

black truffle mayonnaise, Mayfield 'Swiss' roast field mushrooms 18.75

CHICKEN

marinated Norfolk chicken escalope, gem lettuce, tarragon mayonnaise & beef tomato 14.00

Toppings

Melted Mayfield 'Swiss' cheese 1.50 Maple glazed Ayrshire bacon 1.50 Crushed avocado, coriander & red chilli 2.50 Fried Clarence Court duck egg 2.00 Double up with an extra hamburger 3.70

MAIN COURSES

Warm salad of organic spelt with pesto Jerusalem artichoke, kale, cold pressed olive oil 16.50

Roast fillet of wild Cornish cod champagne, honey, goji berries 24.00

Roast Dumfriesshire Blackface haggis bashed neeps & tatties (2.5cl noggin of Chivas 12 year additional 4.65) 16.00

Gloucester Old Spot pork escalope anchovies & caper butter, fried duck egg 19.00

Poached & roast breast of Scottish pheasant parsnip purée, parkin & pickled bilberries 26.00

> Sautéed veal kidneys mustard sauce, tarragon, boiled potatoes 16.50

THE GRILL

Aberdeenshire 8oz Flat Iron full flavoured shoulder cut (suggested rare or medium rare) 19.75

Fillet of Orkney salmon anchovy & lemon butter, crisp green salad 22.00

120z rib-eye Aberdeenshire 28 day dry aged, centre cut rib, flavourful, tender with good marbling, dry aged for 28 days 32.00

70z tournedos fillet Aberdeenshire 21 day dry aged, most tender of all our steaks 29.50

> Guest Market Price

SIDES

Vegetables of the day MP New potatoes, mint 4.25 Hand-cut thick chips 4.00 Wilted spinach 5.50 Sweet potato chips 4.75 Truffle, rosemary & Parmesan chips 5.50 Baby gem & avocado salad, house dressing 5.50 Roasted field mushrooms, crispy shallots 5.00

SAUCES

Fried Clarence Court duck egg 2.00 Boisdale Bloody Mary ketchup 2.00

Béarnaise sauce 3.00

Black truffle mayonnaise 3.00

Green peppercorn sauce 3.00

Red wine gravy with black truffle 7.00

CHEESE

From our great all British selection of farmhouse cheeses Please ask for details.

Each 4.50

5 cheese tasting 10.00 10 cheese tasting 18.00

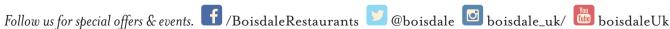


VINYL BAR & GROOVE ROOM available for private dining & cocktail parties



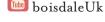
Sunday Bottomless Prosecco & Claret

just 19.50 to go with your roast beef









Please inform us of any allergies in advance of placing your food order. All dishes are cooked to order, do let us know if you have a limited amount of time. All prices are in GBP and include VAT. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy.

