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# JACOBITE DINNER MENU

*Two courses £19.75*

*ITEMS ON THE JACOBITE SELECTION CAN BE ORDERED AS PART OF THE A LA CARTE MENU,  
WITH STARTERS AT £7.00 AND MAIN COURSES AT £14.50*

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## STARTERS

### **Cock-a-leekie**

*poached chicken & leek broth, baked in flaky pastry*

### **Potted hot smoked mackerel**

*horseradish Chantilly, Melba toast*

### **Superfood chopped salad**

*with edamame beans, toasted seeds, house salad cream (V)*

### **Orkney soused herrings**

*Charlotte new potatoes & shallot salad*

*(A 2.5cl shot of Russian Standard Platinum vodka additional £3.20)*

### **Mini roast Macsween haggis**

*mashed potatoes & bashed neeps*

*(2.5cl noggin of Johnnie Walker Black Label whisky 12yr an additional £3.50)*

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## MAIN COURSES

### **Fish pie**

*cod, smoked haddock, mussels, young leeks, cheese & potato crust*

### **Buccleuch estate outdoor reared chicken** (£2.00 supplement)

*poached & roast breast, savoy cabbage & smoked bacon*

### **Poached escalope of Loch Duart Scottish salmon**

*Hollandaise sauce & Charlotte new potatoes*

### **Boisdale classic rib steak hamburger**

*thick cut chips, Bloody Mary sauce, dill pickle & red onions*

### **Roast Macsween haggis**

*mashed potatoes & bashed neeps*

*(2.5cl noggin of Johnnie Walker Black Label whisky 12yr an additional £3.50)*

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## OYSTERS

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**Loch Ryan Native Scottish Oyster No.2**  
*½ dozen £19.50 / dozen £38.50*

**Colchester Rock Oyster**  
*½ dozen £13.50 / dozen £25.00*

**Duchy of Cornwall Native Oyster No.3**  
*½ dozen £18.50 / dozen £37.50*

**Dorset Rock Oyster**  
*½ dozen £13.00 / dozen £24.00*

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## FIRST COURSES

**Caesar salad £7.50**  
*Ortiz anchovies & shaved Parmesan*

**Shellfish bisque £8.00**  
*Armagnac, sour cream & sippets*

**Atlantic prawn cocktail £10.75**  
*English lettuce, green harissa mayonnaise & Marie-Rose sauce*

**Morecambe Bay potted shrimps £10.75**  
*brown toast & lemon*

**Hebridean handpicked crab tian £12.00**  
*spiced avocado purée & Melba toast*

**Aberdeenshire chopped steak tartare £9.00**  
*classic accompaniments, Melba toast*

**Dunkeld Scottish smoked salmon, shallot & caper relish**  
*gold medal & multiple award winning wild salmon from the Scottish West Coast £24.00*  
*classic oak smoked salmon, sourced from Loch Duart £13.00*

**Carpaccio of heritage golden beetroot £8.75**  
*peppered Hampshire goats' curd, walnut crumble (V)*

**'The ménage à trois' – salmon selection £18.50**  
*Dunkeld wild cold-smoked, dill-cured gravadlax, confit with crème fraîche*

**Loch Duart Scottish salmon gravadlax £8.50**  
*dill & sweet mustard dressing*

**Terrine of foie gras £19.50**  
*black truffles, Sauternes jelly & toasted brioche*

**Whole cock crab £18.50**  
*shell on, mayonnaise*

**West Coast Scottish langoustines £17.50**  
*day boat, cold poached with mayonnaise*

**Cold poached lobster £16.50**  
*new potato salad*

**Chargrilled lobster £18.00**  
*garlic, parsley & chilli butter*

**Fruits de mer (minimum 2 persons) £35.00 per person**  
*prawns, clams, crab, langoustine, mussels & oysters*

**Fruits de mer Royal (minimum 2 persons) £49.50 per person**  
*As above with cold poached lobster*

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## MAIN COURSES

**Scottish Blackface lamb, black pudding & sautéed kidneys £17.50**  
*15 hour braised, young leeks, rosemary & grain mustard*

**Steak, onion & kidney pudding £16.50**  
*with poached rock oysters £19.50*

**Aberdeenshire chopped steak tartare £18.50**  
*classic accompaniments, thin cut chips*

**Risotto £14.50**  
*pumpkin, butternut squash, sage & pine nuts (V)*

**Roast middle-white suckling pig £23.50**  
*apple sauce & champ*

**King prawn Caesar salad £18.50**  
*charcoal grilled Atlantic king prawns, Ortiz anchovies & shaved Parmesan*

**West Coast Scottish langoustines £28.00**  
*day boat, cold poached with mayonnaise*

**Roast Gressingham duck £25.00**  
*parsnip tart, duck crackling & pickled sour cherries*

**Chicken Caesar salad £16.50**  
*outdoor reared Buccleuch chicken breast, Ortiz anchovies & shaved Parmesan*

**Fish & chips £15.50**  
*certified sustainable line-caught haddock, tartare sauce, mushy peas*

**Dover sole £29.50**  
*16oz, simply grilled or meunière, buttered Charlotte new potatoes*

**Lobster Thermidor £36.50**  
*mustard sauce, tarragon & mushrooms*

**Cold poached lobster £29.50**  
*new potato salad*

**Chargrilled lobster £32.00**  
*garlic, parsley & chilli butter*

**Catch of the day £MP    Beast of the day £MP**

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## THE STEAKS

*The very best Scottish beef traditionally and naturally reared on mineral rich Aberdeenshire pastures, except where otherwise stated. All our Scottish beef is 28+ dry aged on the bone.*

<b>The Boisdale cuts</b>	Béarnaise sauce	Roast bone marrow, Bordelaise sauce	Seared foie gras, black truffles
8oz rump certified premium Black Angus USDA 150 day corn fed	£18.50	£25.50	£31.00
10oz rib-eye	£24.00	£31.00	£36.50
18-20oz untrimmed rib of beef on the bone	£24.50	£31.50	£37.00
14oz sirloin on the bone	£26.00	£33.00	£38.50
7oz tornado fillet	£29.50	£36.50	£42.00
10oz New York strip certified premium Black Angus USDA 150 day corn fed	£34.00	£41.00	£46.50
10-12oz fillet on the bone	£38.50	£45.50	£51.00

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# CAVIAR

*From W.G. White, the original and oldest importer of caviars in the UK since 1895.*

*Traditionally served over ice with chopped hen's egg, sour cream & blinis*

## **Royal Salmon**

30g £15.00

*Royal salmon caviar is from the Alaskan Chum Salmon and the roe is larger than any of the sturgeon varieties. Also known as keta, these orange eggs have a juicy texture and fresh taste adding an intense burst of flavour.*

## **Imperial Oscietra**

30g £60.00 / 50g £95.00 / 125g £230.00

*The caviar chosen by the Russian Tsars and Iranian Shahs, for its full-bodied buttery taste and slight hint of hazelnut, but also for its golden-brown colours.*

## **Classic Malassol**

30g £45.00 / 50g £75.00 / 125g £190.00

*Caviar from the white sturgeon with unique characteristics of the fresh waters from the Dolomite Mountains in Italy, with a large egg which is superb in flavour and aroma, undoubtedly one of the best farmed varieties on the market.*

## **Royal Perlita**

30g £95.00 / 50g £140.00

*From the Siberian sturgeon, a rare steely grey caviar with an overtone of walnuts, meticulously hand-selected with guaranteed egg size in excess of 2.8mm. Only 50 kilos produced per year and will more than satisfy the most demanding of connoisseurs.*

## **Imperial Beluga**

30g £135.00 / 50g £222.00 / 125g £550.00

*The Beluga eggs are larger in size with opalescent, grey-blue tints and delightful delicate skin that pops on the roof of your mouth, leaving a creamy and well balanced finish.*

*A 2.5cl shot of Russian Standard Platinum vodka an additional £3.20*

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# SIDE DISHES

**Thick cut chips £4.50**

**Roast field mushrooms, garlic & crispy shallots £4.25**

**Whipped King Edward potatoes £4.00**

**Leaf spinach, simply wilted or creamed with black truffle £4.75/£9.50**

**Secretts farm baby leaf & chopped salad £4.50**

**Charlotte new potatoes, parsley & garden mint £4.25**

**English bunched carrots £4.25**

**Steamed broccoli, lemon & chilli vinaigrette £4.50**

**Mashed potatoes with cabbage & bacon £4.50**

**Freshly grated black truffle £7.50**

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*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.*

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