



# BOISDALE

## MENU 1 £25

*Soup of the Day*

*Salad of avocado, spinach & watercress with toasted pine nuts*



*Mini roast Macsween haggis with mash & bashed neeps,  
noggin of Johnnie Walker Black (£8 supplement)*



*Caesar salad with lemon chicken escallop & radishes*

*Vegetarian risotto of the week; please ask for details*



*Selection of ice creams & sorbets*

*Steamed ginger pudding, butterscotch sauce & clotted cream*



*Selection of farmhouse cheeses served with grapes, celery & quince jelly  
(£7.95 supplement)*

*Dishes cannot be substituted on this menu*



# BOISDALE

## MENU 2 £36

*Ceviche of organic Hebridean salmon, spring onion & red chilli*

*Salad of avocado, spinach & watercress with toasted pine nuts*

*Potted Arbroath smokies with fresh horseradish sauce & toast*



*Mini roast Macsween haggis with mash & bashed neeps,  
noggin of Johnnie Walker Black (£8 supplement)*



*Fish pie with smoked haddock, cod, duck egg & curried spices, mashed potato  
topping served with purple sprouting broccoli*

*Vegetarian risotto of the week; please ask for details*

*The very finest grass fed Aberdeenshire 7oz rib eye (served medium rare),*

*28 day dry aged for flavour by Aubrey Allen*

*to be served with one of the following accompaniments*

*(please select one for the menu)*

*Béarnaise sauce, watercress, slow roasted tomato & chips*

*Wild mushroom sauce & goose fat roast potatoes (£4 supplement)*



*Steamed ginger pudding, butterscotch sauce & clotted cream*

*Selection of ice creams & sorbets*

*Roast Victoria plum, iced armagnac parfait, cinnamon Madeleine*



*Selection of farmhouse cheeses served with grapes, celery & quince jelly  
(£7.95 supplement)*



# BOISDALE

## MENU 3 £42

*Warm tart of sautéed wild ceps & flat parsley, puree of celeriac,  
caramelised shallots & morel cream sauce*

*Dunkeld oak-smoked Scottish salmon with lemon, shallot & caper dressing on the  
side*

*Rillette of slow cooked Mallard duck, pork & fennel with red wine poached spiced  
pear, sour cream & toast*



*Mini roast Macsween haggis with mash & bashed neeps,  
noggin of Johnnie Walker Black (£8 supplement)*



*Balmoral venison & kidney pie in puff pastry,  
goose fat roast potatoes & braised red cabbage*

*Roast fillet of South Uist organic salmon in a Hebridean langoustine broth  
with spinach ravioli*

*The very finest grass fed Aberdeenshire 7 oz rib eye (served medium rare),  
28 day dry aged for flavour by Aubrey Allen  
to be served with one of the following accompaniments  
(please select one for the menu)*

*Béarnaise sauce, watercress, slow roasted tomato & chips*

*Wild mushroom sauce & goose fat roast potatoes*

*Fresh grated black truffle, herbed mash & glazed carrots (£2 supplement)*



*Warm apple & blackberry pie with vanilla ice cream,  
calvados anglaise & semi confit blackberry*

*Selection of ice creams & sorbets*

*Frozen peppermint mousse with chocolate brulee & cassie finnacier*



*Selection of farmhouse cheeses served with grapes, celery & quince jelly  
(£7.95 supplement)*



# BOISDALE

## MENU 4 £56

*Warm tart of sautéed ceps & flat parsley, pureed celeriac,  
caramelised shallots & morel cream*

*Hebridean langoustine & Atlantic prawn cocktail  
with green harissa mayonnaise*

*Gold medal-winning Dunkeld **wild** Scottish smoked salmon  
with multigrain seeded bread,  
lemon, shallot & caper dressing on the side*



*Mini roast Macsween haggis with mash & bashed neeps,  
noggin of Johnnie Walker Black (£8 supplement)*



*Seared fillet of wild halibut in a Hebridean langoustine broth  
with spinach ravioli*

*Roasted Cumbrian grouse, watercress, game chips & gravy*

*The very finest grass fed Aberdeenshire 14oz sirloin on the bone  
(served medium rare),  
28 day dry aged for flavour by Aubrey Allen  
wild mushroom sauce & goose fat roast potatoes*



*Dark chocolate Matcha green tea mousse, Scottish raspberry,  
lavender shortbread*

*Selection of ice creams & sorbets*

*Roast Victoria plum, iced armagnac parfait, cinnamon madeleine*



*Selection of farmhouse cheeses served with grapes, celery & quince jelly  
(£7.95 supplement)*