

BOISDALE SUMMER MENU

FIRST COURSES

Mini roast Macsween haggis 6.95
Mashed potatoes & bashed neeps
(2.5cl noggin of Chivas Regal 12yr additional £3.95)

Dressed Devonshire crab 12.50
Chilled gazpacho, Marcona almonds, pickled cucumber

Wye Valley asparagus, Cumbrian air-dried ham, duck egg 8.70
Grain mustard & honey dressing

Potted Inverawe smoked mackerel 6.50
Horseradish chantilly & toast

Dunkeld Scottish oak smoked salmon 9.50
Multiple award winning salmon from the Scottish Highlands

MAIN COURSES

Ragu of wild Highland venison with rigatoni 15.50
Smoked pancetta, aged Pecorino Romano

Fish & chips 12.50
Sustainable-line caught cod fillet, tartare sauce

Gloucestershire Old Spot pork belly 18.00
Truffled polenta, salsa verde, crispy pig scratchings

Hebridean wild sea trout, seaweed butter 22.50
Asparagus, wild sea kale, peas, hazelnuts

Jacobs' rare breed English lamb cutlets 24.50
Sweet pickled samphire, shallot &
beech-smoked anchovy relish

Specials of the day MP

HAMBURGERS

Please note that all our hamburgers are served
medium-well or well-done only

Add extra Gruyère de Comté cheese
or crisp Ayrshire bacon 1.00

Classic 7.50
Lemon tarragon mayonnaise, dill pickles,
red onions & beef tomatoes

Inferno (warning: hot) 8.75
Smoked tomato, corn & naga chilli relish,
Haas avocado, jalapeños & coriander

Deluxe 9.75
Maple glazed bacon, beer battered onion rings,
Béarnaise sauce & watercress

Truffle Aberdeenshire rib-steak hamburger 14.00
Black truffle mayonnaise, Gruyère de comté cheese,
roast field mushrooms

SANDWICHES

Sandwich of the day (lunch only) 4.50

New York hot dog 6.50
With fried onions

Boisdale lobster & bacon club 19.50
Thin cut chips

ROCK OYSTERS

Served with shallot, red wine vinaigrette & lemon

Lindisfarne
½ dozen 14.50 / 1 dozen 28.50

Frenchman's creek
½ dozen 16.50 / 1 dozen 32.00

Our oysters are fully traceable & certified. It is unadvised to
consume wine & spirits with high alcohol content when eating
oysters. Consume oysters at your own risk.

SALADS

Green, cracked wheat & sautéed oyster mushrooms (v) 6.50 / 12.50
Five herbs, chilli, nigella, sesame & lemon

Isle of Wight Heritage tomatoes (v) 10.00 / 16.00
Arancini of buffalo mozzarella, basil, olives, extra virgin olive oil

Atlantic prawns with lentils & wild pennywort 8.00 / 14.00
Avocado, pink grapefruit, golden raisins

SuperFood (v) 6.75 / 12.75
Asparagus, young spinach, beetroots, butter beans, raw mushroom, toasted

THE GRILL

Marinated Buccleuch estate
chicken breast 13.50
Semi-dried Heirloom tomato,
rocket, aged Parmesan, olives

9oz rib-eye 19.95
Aberdeenshire grass fed
dry aged 30 days

10oz New York strip 24.75
Aberdeenshire grass fed
dry aged 30 days

14-16oz rib of beef
on the bone 27.50
Aberdeenshire grass fed
dry aged 40 days

7oz tournedos fillet 29.50
Aberdeenshire grass fed
dry aged 21 days

Wild Cornish
sea bass 34.00
Extra virgin Arbequina olive oil,
shaved fennel & charred lemon

10-12oz fillet
on the bone 32.50
Aberdeenshire grass fed
dry aged 28 days

Whole lobster 37.50
half 19.00
Garlic, parsley & chilli butter

Gues Steak £MP

SAUCES & ACCOMPANIMENTS

Bloody Mary ketchup 2.00

Béarnaise sauce 3.00

Wild garlic & anchovy salsa verde 3.50

Green peppercorn sauce 3.00

Sautéed oyster mushrooms, white wine,
crème fraîche, soft herbs 4.50

Seared foie gras, truffle sauce, shaved black truffles 12.50

SIDES

Spring greens, garlic, ginger & chilli 4.25

Thick cut chips / thin cut chips 3.50

Butter mashed potatoes 3.50

Avocado, Isle of Wight Heritage tomatoes, olive oil 4.50

Chantenay carrots, orange, fennel seed & lemon thyme 4.00

Roast field mushrooms, garlic & crispy shallots 4.25

Leaf spinach – simply wilted or creamed
with black truffles 4.50 / 9.50

Jersey Royals, parsley & garden mint 4.25

Green salad 4.00

An optional 12.5% service charge will be added to your bill.

Please ensure that it is removed if you are in any way unhappy. All prices are in GBP and include VAT.

WINES & CHAMPAGNES

WHITE WINE

		Glass	Bottle
136	Symposium Blanc Vin de Pays de l'Aude, France	£4.95	£19.90
134	Viñas Del Vero, Chardonnay / Macabeo 2012 Somontano, Spain	£5.80	£22.50
143	Pinot Grigio 2012 Altana di Vico, Veneto, Italy	£6.60	£24.50
130	Mapu Sauvignon Blanc 2012 Maipo Valley, Chile	£6.90	£26.50
109	Boisdale Sauvignon Blanc 2011 Château de Sours, AC Bordeaux, France	£8.35	£32.50
117	Albizzia Chardonnay IGT Toscana 2011 Marchesi de' Frescobaldi, Toscana, Italy	£9.00	£35.00
110	Viognier, Ardeche 2011 Louis Latour, Ardeche, France	£9.65	£37.50
105	Albarinio, Torroxal 2011 Rosal Rias Baixas, Spain	£10.25	£39.50
104	Chablis 2011 Domaine William Fevre, France	£12.70	£49.50
113	Pomino Bianco DOC 2011 Marchesi de' Frescobaldi, Toscana, Italy	£11.70	£45.00
114	Sancerre Les Fondettes 2012 Jean Sauvion, Loire, France	£12.35	£47.50

SPARKLING WINE & CHAMPAGNE

		Glass	Bottle
372	Tenute San Marco Prosecco Veneto, Italy	£6.75	£29.50
371	Reserve de Sours Sparkling Rosé 2009 Bordeaux, France	£7.50	£35.00
376	Canard Duchéne Cuvée Léonie Brut NV Reims, France	£11.50	£49.50
396	Veuve Cliquot Yellow Label Brut NV Reims, France	£13.50	£60.00
374	Perrier-Jouët Grand Brut NV Épernay, France	£15.00	£75.00
379	Boisdale Vintage Cuvée Special Rosé 2006 Reims, France	£16.50	£85.00
375	Perrier-Jouët Blason Rosé NV Épernay, France	£18.50	£95.00
383	Dom Perignon 2004 Épernay, France		£150.00

RED WINE

		Glass	Bottle
272	Symposium Rouge Vin de Pays de l'Aude, France	£4.95	£19.90
321	Viñas Del Vero, Cab.Sauv. / Merlot 2012 Somontano, Spain	£5.80	£22.50
239	Terra Milenaria Tempranillo 2012 Rioja, Spain	£6.90	£26.50
298	VDP Baron de Rothschild Syrah 2012 Languedoc Roussillon, France	£7.45	£28.50
288	Pinot Noir 2011 Domaine de Valent, Southeast France	£7.70	£29.50
273	Boisdale Claret 2010 Chateau de Sours, Bordeaux, France	£9.00	£35.00
365	Terrazas Selection Caberet Sauvignon 2010 Mendoza, Argentina	£9.65	£37.50
366	Aruma Malbec 2011 Tenuta di Arceno, Italy	£10.25	£39.50
234	Château de Ricaud 2010 Premières Côtes de Bordeaux, France	£11.00	£42.50
232	Passagem Quinta de la Rosa 2008 Quinta das Bandeiras, Douro, Portugal	£12.70	£49.50
360	Légende Médoc 2010 Barons de Rothschild, Médoc, France		£49.50
258	Marsannay Les Vaudenelles 2008 Bruno Clair, Burgundy, France	£15.00	£59.50

ROSE WINE

		Glass	Bottle
181	Pinot Grigio Rosato 2013 Altana di vico, Veneto, Italy	£5.20	£19.90
183	Domaine de Pellehaut 2012 Côtes de Gascogne, France	£6.40	£24.50
185	Boisdale Rosé 2012 Château de Sours, AC Bordeaux, France	£7.50	£29.50
184	Château de l'Aumerade 2013 Cuvée Marie-Christine Cru Glassé, Côtes de Provence, France	£9.00	£35.00
186	Sancerre Rosé 2011 Jean-Max Roger, France	£12.50	£49.50

All sparkling wines and champagne are sold in measures of 125ml.

All non sparkling wine are sold in 175ml glasses.

125ml and 250ml measures are also available upon request.

Please also ask your waiter for the cocktail menu.

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