
MAIN COURSES

ROAST MACSWEEN HAGGIS
mashed potato & bashed neeps
(2.5cl noggin of Chivas Regal 12yrs an additional £3.95)
£13.75

CLASSIC RIB STEAK BURGER
thick cut chips & Bloody Mary sauce
£14.00

MARINATED CHARGRILLED BUCCLEUCH ESTATE OUTDOOR REARED CHICKEN BREAST
fragrant rice, toasted peanut, sweet & sour vinaigrette
£14.25

RISOTTO OF BEETROOT, RAGSTONE GOATS CHEESE & SOUR CREAM
roasted pumpkin seeds
£14.25

ATLANTIC COD & SMOKED HADDOCK FISHCAKE
spinach & anchovy butter sauce
£14.50

SLOW ROASTED WILD RABBIT "LYONNNAISE"
lentils, roasted parsnips, tarragon gravy served in a copper pot
£14.75

SEARED WESTER ROSS SALMON
black olive & caramelised tart tatin, confit fennel with peashoots
£15.50

THE RIB STEAK TRUFFLE BURGER
roast field mushroom, truffle mayonnaise & melted Gruyère de Comté, thick cut chips
£17.50

SAUTÉED LAMB SWEETBREADS & BRAISED KIDNEYS
Savoy cabbage & smoked bacon, truffled mash, Dijon mustard & tarragon sauce
£22.50

WILD HIGHLAND VENISON & MACSWEEN HAGGIS PIE WITH ROAST SADDLE OF VENISON
braised Savoy cabbage, celeriac & juniper purée
£28.50

ROAST FILLET OF WILD SCOTTISH HALIBUT
braised leeks, samphire, Cornish brown crab & lobster dressing, minted new potatoes
£33.00

SPECIALS OF THE DAY
please enquire for details & price

THE BOISDALE GRILL

9 OZ RIB-EYE
30day dry aged, Aberdeenshire
£19.95

10 OZ NEW YORK STRIP
40 day dry aged, Aberdeenshire
£24.75

JACOBS' RARE BREED LAMB RACK CUTLETS
Grace farm North Yorkshire
£21.50

16OZ-22OZ GRILLED DOVER SOLE
Brixham day boats, Devon
£35.00

14-16 OZ RIB OF BEEF ON THE BONE
40 day dry aged, Aberdeenshire
£27.50

7 OZ Tournedo Fillet
21 day dry aged, Aberdeenshire
£29.50

10-12 OZ FILLET ON THE BONE
28 day dry aged, Aberdeenshire
£32.50

CHARGRILLED LOBSTER
*garlic, parsley & chilli, rocket, cucumber
& mint salad, thin chips*
£38.00

Please note that steak weights are pre-cooked and approximate

SAUCES & ACCOMPANIMENTS

GREEN PEPPERCORN SAUCE
£3.00

MUSHROOM SAUCE WITH SOFT HERBS
£4.50

TRUFFLED MAYONNAISE
£2.00

PICKLED WALNUT, RED ONION, MINT
& CORIANDER SALSA
£3.50

DANGEROUSLY HOT SAUCE
£1.75

BLOODY MARY SAUCE
£1.75

BÉARNAISE SAUCE
£3.00

VEGETABLES & SIDE DISHES

THICK CUT CHIPS
£4.50

MINTED NEW POTATOES
£4.25

BROCCOLI WITH ROSEMARY & LEMON COLD
PRESSED EXTRA VIRGIN RAPESEED OIL
£5.00

MIXED OR GREEN SALAD
£4.50

WINTER SUPER FOOD SALAD
£4.50

CREAMED SPINACH
WITH BLACK TRUFFLE SHAVINGS
£9.50

SEARED FOIE GRAS, BLACK TRUFFLE SHAVINGS
£12.50

GLAZED CARROTS, CUMIN & CORIANDER
£4.50

CREAMY MASHED POTATOES
£4.25

WILTED SPINACH
£5.00

ROASTED FIELD MUSHROOMS
£4.50

BRAISED SAVOY CABBAGE,
FENNEL SEED, SMOKED BACON
£5.50

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.

The Macdonald Bar at Boisdale features Live Jazz every evening Monday to Saturday & is licensed until 1am.

An optional Jazz Charge of £5.00 Monday — Thursday / £7.50 Friday & Saturday is payable after 8.00pm by those already in Boisdale.

FIRST COURSES

SEASONAL SOUP OF THE DAY
£5.50

WINTER SUPER FOOD SALAD
with roasted squash, beetroots, lentils & pomegranate
£6.75 / £12.50

MINI ROAST MACSWEEN HAGGIS
mashed potato & bashed neeps
(2.5cl noggin of Chivas Regal 12yrs an additional £3.95)
£6.75

POTTED SMOKED MACKEREL
horseradish cream & toast
£7.50

HAZELNUT RAVIOLI, RICOTTA & LEEKS
sage infused cold pressed extra virgin rapeseed oil
£8.50

WESTER ROSS SCOTTISH SALMON GRAVADLAX
dill & sweet mustard dressing
£8.75

SALAD OF CONFIT GLOBE ARTICHOKE
*pickled walnuts, Dunsyre blue cheese
& black truffle dressing*
£9.25

HEBRIDEAN HAND-PICKED CRAB
spiced avocado & Melba toast
£13.50

DUNKELD CLASSIC OAK SMOKED SALMON
sourced from Wester Ross, shallot & caper relish
£13.50

CEVICHE OF SOUTH UIST KING SCALLOPS
spring onion, red chilli & coriander, lime & soya sauce dressing
£14.75

ROULADE OF FOIE GRAS
*prune & orange jelly,
black olive & truffle bread*
£15.00

LOBSTER COCKTAIL
shaved fennel, harissa mayonnaise, Marie-rose sauce
£16.50

CARAMELISED SOUTH UIST KING SCALLOPS
*curried tender stem broccoli, steamed Shetland mussels,
crispy shallots*
£18.25

‘THE MÉNAGE A TROIS’
DUNKELD WILD COLD-SMOKED SALMON, CURED
SALMON & CONFIT OF WESTER ROSS SALMON
with crème fraîche
£18.50

HEBRIDEAN HAND-PICKED CRAB
& DUNKELD CLASSIC OAK SMOKED SALMON
Melba toast
£19.50

DUNKELD GOLD MEDAL & MULTIPLE AWARD
WINNING WILD SALMON
FROM THE SCOTTISH WEST COAST
shallot & caper relish
£22.00

OYSTERS

FRENCHMAN’S CREEK, CORNWALL
½ dozen £16.50 / dozen £32.00

DUCHY OF CORNWALL NATIVE
½ dozen £21.50; dozen £39.50

CAVIAR

FROM GOURMET HOUSE, PERFECTING THE PERSIAN TRADITION SINCE 1965
SERVED OVER ICE WITH SOUR CREAM, CHOPPED EGG & BLINIS

ROYAL KETA SALMON
30g £15.00

ROYAL BAERI
30g £39.50 / 50g £75.00

RUSSIAN OSCIETRA
30g £60.00 / 50g £95.00

IRANIAN BELUGA
30g £140.00 / 50g £230.00

CLASSIC BAERI
30g & chips £39.50

(2.5cl shot of Russian Standard Platinum vodka an additional £3.30)
