

# THE HINE BAR & GARDEN TERRACE

Sourdough Bread from the St John Bakery Served with Somerset butter, seaweed tapenade £4.95

## OYSTERS

**Mersea Island, Essex**  
£3.5 each

**Jersey, Channel Isles**  
£3.75 each

Served individually with your choice  
of dressing: Classic mignonette –  
shallot and red wine vinegar; Citrus –  
ponzu or Vietnamese ginger and chilli

Extra dressing .75p each

## CAVIAR

**Russian Oscietra Caviar**  
Served over ice with pancakes 30g  
£95

**Roast Dumfriesshire Blackface Haggis** £12.75 / £22.5  
Neeps, tatties, liquor  
25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

**Greek Olives** £4.25  
Kalamata, early harvest Halkidiki

**Crispy Squid, Chilli & Tellicherry Pepper** £14.25  
Cucumber pickle, lime and chilli mayo

**Truffle, Rosemary & Parmesan Chips** £6.25

**Duck Liver, Foie Gras & Armagnac Parfait** £21  
Toasted brioche, spiced plum chutney

**Dunkeld Smoked Salmon on Toast** £8.5

**West Indian Saltfish Fritters** £8.95  
Hot & spicy sauce

## SMALL PLATES

**London Burrata** £14.5  
Heritage tomato, basil and olive, toasted pine kernels

**Beer Sticks** £4.95  
Pork, chilli and fennel

**Devilled Whitebait** £10  
Caper mayo, lemon

**Caramelised Fig, Green Bean &  
Red Quinoa Salad (v)** £12.50 / £24  
Toasted hazelnuts, baby kale, lemon

**Pickled Orkney Herrings** £13.5  
New potato salad, wasabi mayo, rye bread  
25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

**Almonds** £4.5  
Fire roast and smoked

## SHARING BOARDS

**Party Board** £20  
Dunkeld Smoked Salmon and Toasted Sour Dough, Crispy Squid, Chilli and Tellicherry Pepper,  
Lime and Chilli Mayo, Sticky Smoked Artisan Sausages with Honey and Mustard

**Great British Charcuterie Board** £18  
Scottish Venison and Green Peppercorn Salami, Suffolk Chorizo,  
Rosemary Salami, Pickles and Sour Dough Bread

## LARGE PLATES

**Smoked Haddock, Salmon &  
Prawn Fishcake** £26  
Cornish mussels, samphire, curry leaf velouté

**Free-range Chicken ‘Milanese’** £25  
Salad of rocket, heritage tomato, red onion and basil

**Sauté Potato Gnocchi with Scottish Girolles,  
Broad Bean & Peas (v)** £19.5  
Suffolk goats’ cheese, pea cress & aged olive oil

**Liguori’s Organic Pasta**  
with Italian black truffles £13.75 / £28  
with wild venison ragu £15 / £26.5

**Dunkeld Classic Oak  
Smoked Salmon** £18.75 / £27  
Multiple award-winning salmon from the

Scottish Highlands  
25ml noggin Aberfeldy 12yrs £7 | Aberfeldy 15yrs £11

**Fish of the Day** market price  
Ask your server for details

## SCOTTISH PIZZA

*Crisp Neapolitan sour dough base, topped with the  
very finest ingredients from Scotland*

**Dunkeld Fine Smoked Salmon** £17.5  
Salsa verde, red onion, caper, lemon-infused crème fraiche

**Wild Chanterelle Mushrooms  
& Blue Cheese** £16.5  
Salsa verde, foir di latte mozzarella, Strathdon Blue

**Boisdale Margherita** £14  
Salsa verde, Scottish mozzarella

**Scottish Fillet of Beef** £28.5  
Dry aged, grass fed fillet steak, horseradish, watercress,  
aged parmesan

**Wild Venison & Haggis** £17.5  
Venison ragu, Blackface haggis, Scottish mozzarella, black truffle

## BURGERS

*Choose between the very best certified  
Aberdeenshire grass-fed beef, vegetarian  
haggis or free range Yorkshire chicken*

**Classic** £15  
Lemon-tarragon mayo, dill pickles, red onion,  
beef tomato

**Cheese & Bacon** £19  
Triple cheese, dry cured Ayrshire bacon,  
lemon-tarragon mayo

**Truffle** £21  
Black truffle mayo, triple cheese, roasted mushroom

**Venison** £22.5  
Venison ragu, triple cheese, truffle mayo  
Add triple cheese melt £3 or dry-cured Ayrshire bacon £3

## LOBSTER

**Grilled Lobster**  
Garlic, lemon and parsley butter Half £35 / Whole £66

**Lobster Mayonnaise**  
Served cold Half £35 / Whole £66

## SCOTTISH BEEF SELECTED FOR BOISDALE

*Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance*

**5oz Minute Fillet** 21 day dry aged (pink only) £24.5

**8oz Centre-cut Fillet** 21 day dry aged £37.5

**12oz Prime Ribeye** 35 day dry aged £44

**20oz Chateaubriand** 21 day dry aged (serves two) £88

## SIDES

**Thrice cooked chips** £5.95

**Truffle, rosemary &  
parmesan chips** £6.75

**Mashed potatoes,  
Somerset butter, dulse** £5.75

**Bashed neeps, swede,  
carrot & black pepper** £4.5

**Wild mushrooms & lovage** £13.5

**Special vegetables of the day** market price

**Sautéed spinach, Amalfi  
lemon, olive oil** £7.5

**Broccoli, smoked olive oil** £6.25

**Green leaf salad, vinaigrette** £6.5

**Herbed Cornish early new potatoes,  
extra virgin olive oil** £5.25

## SAUCES

**Claret gravy** £3.5

**Boisdale Bloody Mary ketchup** £3.5

**Black truffle mayo** £3.5

**Smoked béarnaise sauce** £3.5

**Green peppercorn sauce** £3.5

**Wild mushroom & brandy sauce** £13.5

**Seared foie gras, truffle sauce,  
shaved black truffles** £18