

# BOISDALE BAR, GRILL & TERRACE

## FIXED PRICE MENU

12.50 for  
2 courses

### SHARING BOARDS

from 6pm

#### JACOBITE

Smoked salmon on toasted sourdough; sweet potato fries; warm grilled flatbread, lemon & garlic hummus; crispy Szechuan pepper & chilli squid, lime & chilli mayonnaise 16.00

#### LOCHNESS (V)

Selection of 5 British farmhouse cheeses, pear & honey; marinated Spanish olives; Lebanese red pepper & walnut dip, flatbread 16.00

#### HIGHLANDER

Aged cheddar rarebit & Worcester sauce; taramasalata spread; crispy haggis bon-bons; smoked Artisan sausages, honey & mustard 16.00

## GREAT HAMBURGERS

All served in a soft sourdough bun from St. John's bakery

#### CLASSIC

Char-grilled 6oz Aberdeenshire rib-steak burger, lemon-tarragon mayonnaise, dill pickles, red onion, beef tomatoes 9.25

#### AUBERGINE 'PARMIGIANA' (V)

Grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney 11.50

#### FISH FINGER SANDWICH

Crispy breaded plaice fillets, tartare sauce, baby gem lettuce 12.00

#### CHOPPING BLOCK

Char-grilled 6oz Aberdeenshire rib-steak burger, grilled black pudding, smoked tarragon béarnaise sauce, maple-glazed bacon 13.75

#### VENISON & BLUE CHEESE

Wild red deer, red onion jam, melted Blue Monday 15.50

#### TRUFFLE

Char-grilled 6oz Aberdeenshire rib-steak burger, black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms 18.75

Double up with an extra hamburger 3.75

#### Toppings

Melted Gruyère de Comté cheese 1.50

Maple-glazed Ayrshire bacon 1.50

Avocado, coriander & red chilli 1.75

Fried Clarence Court hen's egg 2.00

Pan-fried foie gras 7.50

#### OYSTERS

served with shallot, red wine vinaigrette & lemon

#### COLCHESTER ROCKS,

ESSEX  
three 7.50

#### JERSEY ROYALS,

CHANNEL ISLES  
three 9.00



From Gourmet House, perfecting the Persian tradition since 1965

### 30G OF RUSSIAN OSCIETRA

served over-ice with sour cream & melba toast 69.50



## SHELLFISH

Plateau de Fruit de Mers for two  
rock oysters, lobster, Shetland mussels,  
crab mayonnaise, prawns, pickled cockles  
39.00 per person

Atlantic prawns, mayonnaise ½ pint 7.50

Whole 1lb lobster 34.95

served chilled with mayonnaise or  
char-grilled with garlic, parsley & chilli butter

## Cheese Board

FROM OUR GREAT BRITISH SELECTION OF FARMHOUSE CHEESE

served with Scottish oatcakes

5 cheese 12.00 10 cheese 20.00

## BRITISH TAPAS & SMALL PLATES

We recommend 2-3 sharing dishes per person

Haggis Scotch quail eggs	each 1.95	Sweet potato chips (v) with sweet paprika	4.75
Basket of freshly baked sourdough breads & butter (v)	1.95	Smoked Artisan sausages honey & mustard	5.50
Warm grilled flatbread (v) sesame & garlic hummus	5.00	Vietnamese vegetable spring rolls (v) wasabi mayonnaise	7.00
Marinated Spanish olives (v)	2.95	Dunkeld smoked salmon toasted sourdough, sliced shallots	5.50
Crispy Szechuan pepper & chilli squid lime & chilli mayonnaise	9.75	Devonshire crab, brown crab butter sourdough toast	6.95
Lebanese red pepper & walnut dip, flatbread (v)	5.50	Roasted corn nuts (v)	4.95
Roasted corn nuts (v)	2.95		

## Bar & Terrace Specialities

Superfood salad with purple sprouting broccoli, heritage tomato & asparagus (v) pomegranate, seeds, cold-pressed Cotswold rapeseed oil	small 8.00/main 14.00
Tortellini of ironbark pumpkin & sage (v) wild Alexanders, cold-pressed olive oil, pumpkin & pecan crackling	17.00
Char-grilled marinated free-range Yorkshire chicken breast "Caesar" cos lettuce, anchovy, aged Parmesan	19.00
Goujons of plaice, tartare sauce, thrice cooked hand-cut chips	14.75
12oz dry-aged Aberdeenshire rib-eye roasted garlic, peppercorn or béarnaise sauce, thrice cooked chips	32.00

## SIDES & SAUCES

#### Sauces

Boisdale Bloody Mary ketchup	2.00
Smoked tarragon béarnaise	3.00
Green peppercorn & claret	3.00
Wild herb salsa	3.50
Seared foie gras & black truffle sauce	12.50

#### Sides

Thrice cooked thick-cut chips	4.00
Bashed swede, carrots & black pepper	3.75
Wilted spinach	5.75
Roasted field mushrooms	4.75
chilli, garlic & shallots	
Sweet potato chips with smoked paprika	4.75
Heritage Isle of Wight tomatoes red onion & avocado, extra virgin olive oil, aged balsamic	6.50
Buttery mashed potatoes	4.00
Vegetable of the day	Market price

All prices are in GBP and include VAT. 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.  
Should you have specific allergies please ask for the restaurant manager who can offer advice.

# WINES & CHAMPAGNES

## WHITE WINE

		125ml	175ml	Bottle
106	Crucillon Viura Blanco 2016, Campo de Borja, Spain	4.90	6.40	22.50
134	Viñas Del Vero, Chardonnay/Macabeo 2016, Somontano, Spain	6.00	7.80	27.50
102	Pinot Grigio A Hana di Vico 2016, Terre Siciliane IGT, Italy	6.40	8.40	29.50
111	Avant Sauvignon Blanc 2013, Kendall Jackson, California, USA	7.00	9.10	32.00
120	Cotes du Roussillon Blanc 2016, Michel Chapoutier, France	7.30	9.50	33.50
109	Boisdale Sauvignon Blanc 2014, Château de Sours, AC Bordeaux, France	8.20	10.60	37.50
112	Gavi di Gavi 'Fossili' 2016, San Silvestro, Piemonte, Italy	8.70	11.30	40.00
147	Mount Brown, Sauvignon Blanc 2016, Waipara, New Zealand	9.80	12.80	45.00
121	Albarino 2016, Pazos de Lusco, Galicia, Spain	10.10	13.20	46.50
148	Kendall-Jackson Vintners Reserve Chardonnay 2013, California, USA	12.30	16.00	56.50

## RED WINE

		125ml	175ml	Bottle
311	Vina Temprana Old Vines Garnacha 2016, Campo de Borja, Spain	4.90	6.40	22.50
321	Viñas Del Vero, Cab.Sauv. / Merlot 2016, Somontano, Spain	6.00	7.80	27.50
243	Armigero Sangiovese di Romagna 2014, DOC Reserva Emilia Romagna, Regional, Italy	6.40	8.40	29.50
229	Cote de Roussillon 2016, Michel Chapoutier, France	7.30	9.50	33.50
312	Vina Amate Rioja Crianza 2014, Rioja, Spain	7.60	9.90	35.00
273	Boisdale Claret 2016, Château de Sours, Bordeaux, France	8.20	10.60	37.50
362	Terrazas de los Andes Reserva Malbec 2016, Mendoza, Argentina	10.70	14.00	49.30
255	Le Bourgogne Pinot Noir 2014, France	12.00	15.60	55.00
283	Beronia Vinas Viejas 2011, La Rioja Alta, Spain	12.00	15.60	55.00
204	Edmeades Zinfandel 2013, Mendocino County, California, USA	14.10	18.40	65.00
336	Kendall-Jackson Vintners Reserve Cabernet Sauvignon 2011, California, USA	14.10	18.40	65.00
266	Boekenhoutskloof, The Chocolate Block 2016, Stellenbosch, South Africa	15.10	19.70	69.50

## ROSÉ WINE

		125ml	175ml	Bottle
185	Boisdale Rosé 2015, Château de Sours, AC Bordeaux, France	6.40	8.40	29.50
181	Minuty 'M', Côtes du Provence Rosé 2016, Château Minuty, Provence, France	8.60	11.20	39.50
186	L'Exuberance de Clos Cantenac Rosé 2015, Bordeaux, France	9.80	12.80	45.00

## SPARKLING WINE & CHAMPAGNE

		125ml	Bottle
371	Santi Nello Extra Dry, Botter DOC Prosecco, Italy	7.10	32.50
419	Deutz Brut Classic NV, Reims, France		55.00
382	Jenkyn Place Brut 2013 English Sparkling Wine, Hampshire, England	11.95	59.50
373	Boisdale 1er Cru - Blanc de Noirs NV. Reims, France	12.00	59.75
374	Perrier-Jouët Grand Brut NV, Épernay, France		69.50
390	Bollinger Special Cuvee NV		69.50
378	Boisdale Vintage Cuvée Speciale 2002, Reims, France	13.90	69.50
379	Boisdale Vintage Cuvée Spécialé Rosé 2006	13.90	69.50
421	Deutz Rosé NV, Ay, France		75.00
375	Perrier-Jouët Blason Rosé NV, Épernay, France		86.50
391	Bollinger La Grande Année 2007		125.00
392	Bollinger La Grande Année Rosé 2005		145.00
383	Dom Perignon 2006, Épernay, France	29.50	149.50

Please note that 250ml measures are also available upon request. Please ask your waiter for the cocktail menu. Vintages subject to change.