

The Spirit of the Isles

A Cocktail Journey Through Scotland's Soul



BOISDALE OF BELGRAVIA
EST. 1989

If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our bar may be present. All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

Chapter I:

The Awakening

An awakening of the palate, where bright botanicals, orchard fruit and gentle sparkle rise with the clarity of first light.



IRN-BRU COLLINS

17

Hayman's Vibrant Citrus Gin, Berto Aperitif, Verjus, Orange & Miso Cordial, IRN-BRU



A Scottish spark at morning's edge, where citrus wakes and orange glows. Bitter herbs and savoury depth rise softly, carried bright on amber fizz

BELGRAVIA BLOODY MARY

15

Belvedere Vodka, Tomato, Lemon, English & Dijon Mustard, Worcestershire, Horseradish, Salt & Pepper, Celery Salt, Green Pepper Tabasco



A bold dawn stirred with city poise, tomato, mustard, root and fire. Savoury, stately and quietly fierce, a classic awakened in Belgravia light.

BLUSHING BUBBLES

15

Whitley Neill Raspberry Gin, Raspberry, Lemon Juice, Chapel Down Sparkling Rosé



Raspberry blush and lemon light, caught in a bloom of English sparkle. Soft fruit lifts through rose-bright fizz, fresh as first flowers after rain.

BEEKEEPER'S NEGRONI

16

Highclere Gin, Beesou Aperitif, Noilly Prat Ambre Vermouth, Luxardo Bitter



A golden hum beneath pale sun, where honeyed botanicals meet bitter bloom. Amber, fragrant and softly bright, a Negroni warmed by orchard light.

THE ROSA FIZZ

14

Cocchi Rosa Vermouth, Venetian Aperitivo, Strawberries, Soda

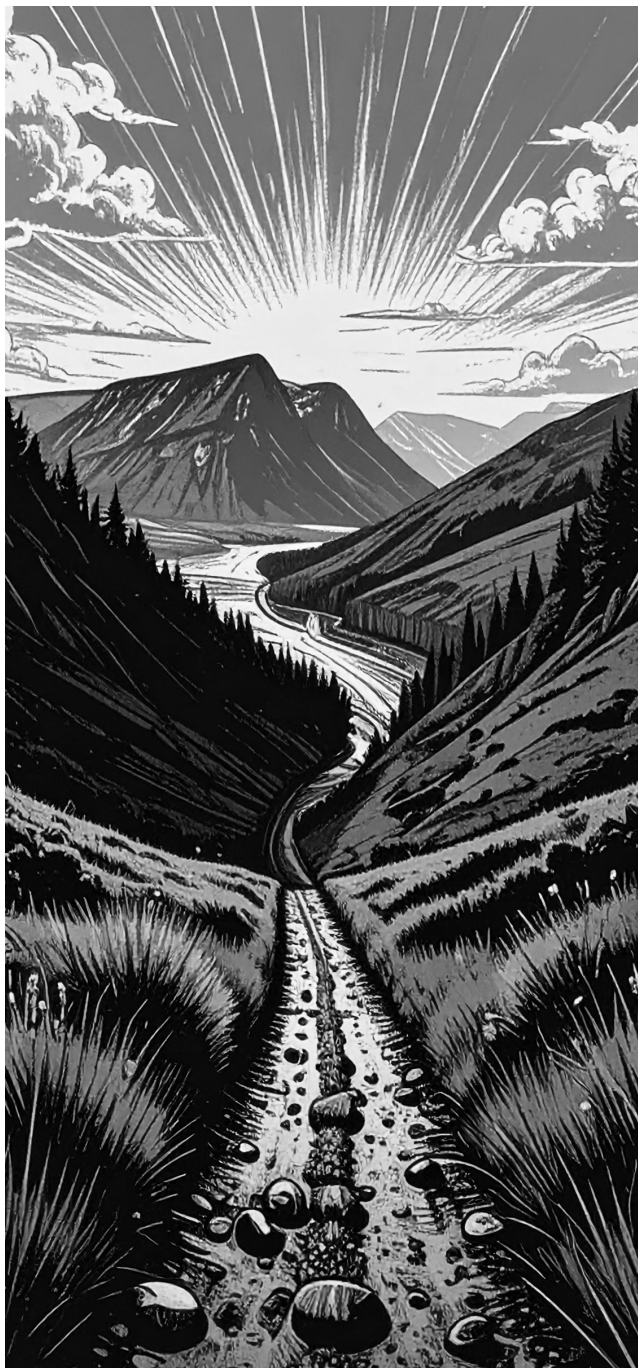


Strawberry light and bitter rose, softly rising through silver bubbles. A spring-bright sip of fruit and air, delicate, clear and gently awake.

Chapter II:

The Orchard & The Meadow

Where blossom meets barley, and meadow warmth drifts through the glen in honeyed light.



PINEAPPLE HEATHER

15

Glencadam 10yo Single Malt, Chamomile Syrup, Pineapple & Lemon Juice, Heather Honey



*Heather honey and chamomile bloom,
where pineapple brightness warms the malt.
Soft, golden and meadow-sweet,
it rises like spring light across the glen.*

SCOTCH & GINGER HIGHBALL

15

Glenmorangie 12yo Single Malt, Cynar Amaro, Ginger Ale, Vanilla Bitters



*A gentle thunder over ice,
where malt and ginger roll through bitter green.
Long, bright and softly spiced,
with vanilla warmth lingering at the edge.*

CORPSE REVIVER 2.1

16

Hendrick's Gin, Berto Sweet White Vermouth, Lime Juice, Cucumber Juice, Mint Leaves, Elderflower



*A second wind beneath open sky,
where cucumber, mint and elderflower stir.
Citrus cuts through garden bloom,
fresh as meadow air after rain.*

ODE TO SCOTLAND

15

Tomintoul 10yo Single Malt, Manzanilla Sherry-Infused Black Pepper, Seville Orange Marmalade, Verjus, Egg White

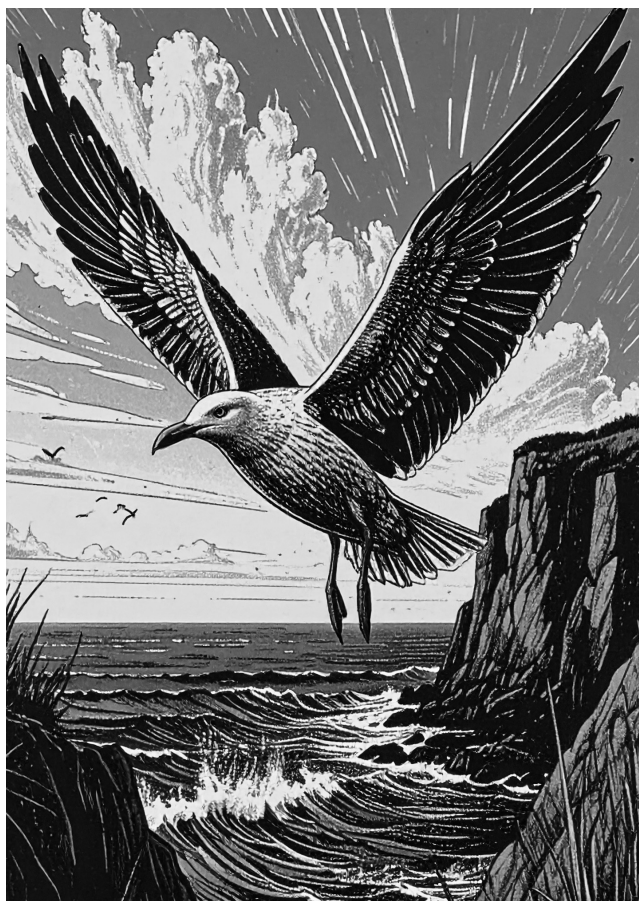


*A Speyside sonnet in golden foam,
where malt, marmalade and peppered sherry meet.
Bright with Seville orange and softly stirred with wit,
a Highland ode in orchard light.*

Chapter III:

The Coast & The Cloud

Where salt rides the wind, smoke gathers in the distance, and every glass carries the taste of journeys not yet done.



RIVERBANK IN SPRING

16

Italicus Bergamotto Aperitif,
White Port, Green Chartreuse, Prosecco,
Cucumber & Green Olive Air

*River light and meadow air,
where bergamot, herbs and vine unfold.
Cucumber and olive drift softly above,
green, bright and carried by the spring tide.*



SPICY SENORITA

15

Rooster Tequila Blanco, Pineapple & Lime
Juice, Rose Agave Syrup, Ancho Reyes



*Born beneath warmer suns,
where pineapple, lime and rose agave glow.
Ancho heat curls through the brightness,
bold, silken and edged with distant smoke.*

SMOKY MANGO

15

Teremana Tequila Blanco, Quiquiriqui Mezcal,
Clarified Mango Puree, Verjus, Simple Syrup,
Tomato Oil



*Mango gold beneath a veil of smoke,
where mezcal drifts through ripe fruit and fire.
Verjus sharpens the summer hush,
finished with a savoury glint of tomato.*

THE CLARET CUP OF THE ISLES

15

Torres 10yo Brandy,
Claret Wine Infused with Orange, Cointreau,
Sugar Syrup, Angostura Bitters



*Claret, citrus and brandy gather,
like summer poured from an old glass bowl.
Orange warmth and quiet spice drift through,
deep, ruby and softly travelled.*

TROPICAL OLD FASHIONED

16

Coconut Fat-Washed House Blend Spiced Rum,
Amaro Montenegro, Demerara Syrup,
Vanilla Bitters

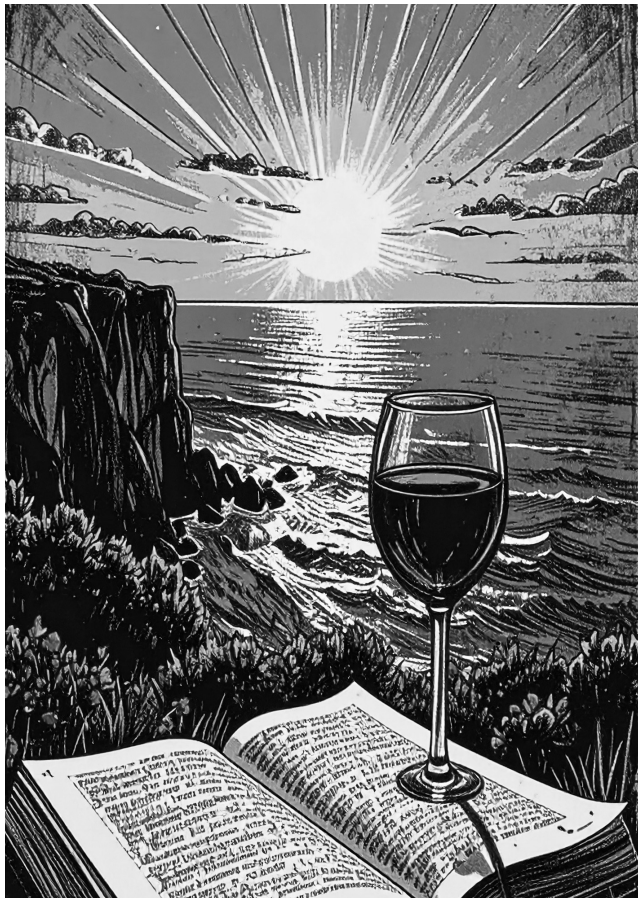


*Sea air meets island spice,
where coconut-washed rum glows deep and slow.
Demerara, vanilla and bitter warmth settle,
like dusk over a far shore.*

Chapter IV:

The Golden Hour

For poets, dreamers and rogues, where stories turn to smoke, and laughter glows in the last light.



RUM AFFAIR (Old Fashioned)

17

Flor de Caña 12yo Rum,
Angostura & Orange Bitters, Demerara Sugar



*Caribbean warmth in golden dress,
where aged rum glows with orange and spice.
Demerara softens the evening's edge,
smooth, deep and quietly dangerous.*

HIGHLAND VELVET COFFEE

16

Glencadam Andalucía Single Malt, Drambuie,
Coffee, Whipped Cream, Nutmeg



*Dark coffee beneath a Highland veil,
where whisky, honey and spice entwine.
Cream falls softly over bitter warmth,
finished with nutmeg and fireside hush.*

SMOKED BUTTER OLD FASHIONED

16

Ardbeg Wee Beastie 5yo Single Malt,
Orange Zest-Infused Bénédictine,
Chocolate Bitters, Demerara Sugar,
Dairy Butter Wash



*Peat smoke rolls through molten silk,
where butter-washed whisky meets cocoa dusk.
Orange spice flickers at the edge,
rich, dark and slow as emberlight.*

LE COUPE DE JARNAC

15

Hine Rare Cognac, Dubonnet, Picon Amber,
Berto Bitter



*A gentleman's duel at golden dusk,
where Cognac warmth meets bitter orange steel.
Velvet, fire and old-world poise,
drawn smooth across polished wood.*

SHERRY CASK NEGRONI

16

Glencadam Pedro Ximénez Single Malt,
Sweet Vermouth, Bitters

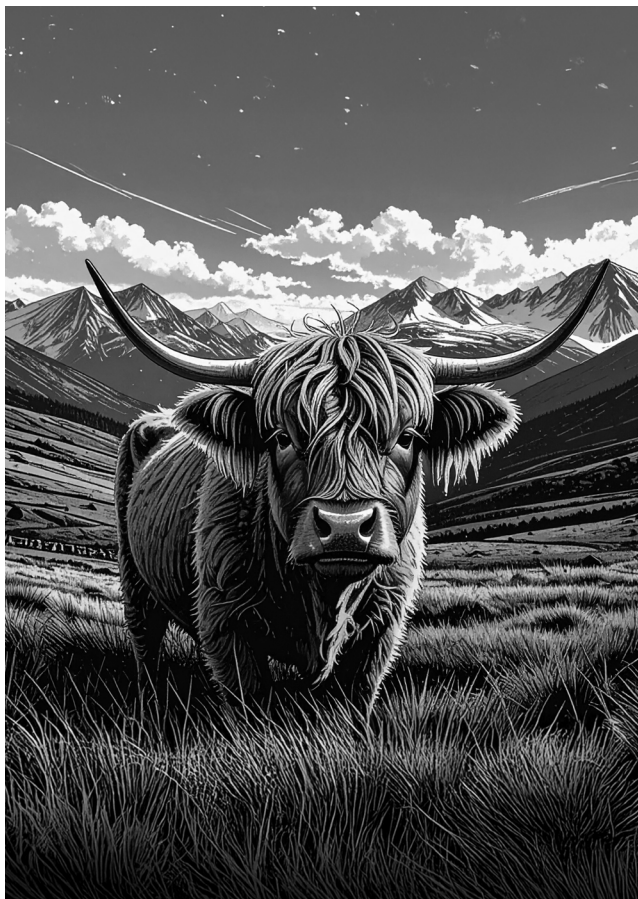


*Dusk settles over oak and vine,
where sherried malt folds into bitter red.
Rounded, brooding and softly sweet,
a Negroni with candlelit depth.*

Chapter V:

The Quiet Glen

Where spirit meets serenity, and craft finds its calm without the fire.



SPICED PALOMA

12.5

Spiced Non-Alcoholic Spirit, Fresh Lime Juice, Pink Grapefruit Juice, Agave Syrup, Soda



*Grapefruit light and lime-bright air,
where agave softens the spice within.
A Highland breeze with a fiery soul,
clear, tart and gently sparkling.*

HIGHLAND ORCHARD COLLINS

10

Apple Puree, Elderflower Cordial, Lemon Juice, Soda



*Green apple wakes in orchard mist,
where elderflower drifts through lemon light.
Crisp, floral and softly lifted,
a Collins without the storm.*

IRN-BRU CITRUS FIZZ

10

IRN-BRU, Mandarin Puree, Lemon Juice, Soda



*A bright echo of a Scottish icon,
where mandarin glows and citrus sings.
Soft bubbles rise through amber light,
fresh, playful and quietly bold.*