

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 £12.5 / £22.5

Neeps, tatties, liquor

25cl noggin Glenmorangie 10 yrs £6.3

25cl noggin Ardbeg 10 yrs £6.4

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

£18

Toasted brioche, spiced plum chutney

Inverawe Smoked Mackerel Pate

£12.5

Fennel, radish, pink grapefruit and grilled sour dough

Dunkeld Smoked Salmon on Toast

£8.5

SMALL PLATES

London Burrata

£14.5

Beetroot tartare, black truffle vinaigrette

Beer Sticks

£4.95

Pork, chilli and fennel

Devilled Whitebait

£6.95

Caper mayo

Avocado, Red Quinoa &

Pomegranate Salad (v)

£9.75 / £14.75

Chilli, torn herbs and preserved lemon dressing

Pickled Orkney Herrings

£13.5

Mustard and dill sauce, rye bread

25ml noggin of Glenmorangie 10 yrs £6.3

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 &
Atlantic Prawn Fishcake

£26

Wilted greens, pickled fennel, watercress velouté

Marinated Yorkshire
Chicken 'Milanese'

£24

Cracked wheat and parsley salad, roasted red pepper
and walnut dressing

Celeriac, Cavolo Nero &
Mushroom Lasagne (v)

£18.5

Wild garlic and lemon thyme velouté

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 of Aberfeldy 12 yrs £6.5

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

£16.5

& Blue Cheese

Salsa verde, foir di latte mozzarella, Strathdon Blue

Boisdale Margherita

£12.5

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

£13.5

Lemon-tarragon mayo, dill pickles, red onion,
beef tomato

Cheese & Bacon

£17.5

Triple cheese, dry cured Ayrshire bacon,
lemon-tarragon mayo

Truffle

£20

Black truffle mayo, triple cheese, roasted mushroom

Venison

£21.5

Venison ragu, triple cheese, truffle mayo

Add triple cheese melt £3 or dry-cured Ayrshire bacon £3

SCOTTISH BEEF SELECTED FOR BOISDALE

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

5oz Fillet Minute Steak 21 day dry aged (pink only)

£22

8oz Centre-cut Fillet 21 day dry aged

£35.5

12oz Prime Ribeye 35 day dry aged

£42.75

20oz Chateaubriand 21 day dry aged (serves two)

£85

SIDES

Thrice cooked chips

£5.5

Truffle, rosemary &

parmesan chips

£6.25

Mashed potatoes,

Somerset butter, dusle

£5.5

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

Boisdale Bloody Mary ketchup

£3

Black truffle mayo

£3

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