

# bisque

bar & brasserie | bruntsfield

## dinner menu

We've suggested wines from our list which are perfectly matched to accompany your meal. They are priced by the (175ml) glass or 70cl bottle.

wholemeal, rye and olive bread  
with dipping oil **£0.75**

garlic bread **£2.25**

bowl of mixed olives and olive bread **£2.75**

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### start

traditional shellfish bisque **£5.50**

smoked venison and smoked duck salad **£5.50**

bruschetta – tomato & basil, mozzarella & parma  
ham, garlic mushroom **£4.60**

water melon, green beans & feta cheese salad,  
basil oil dressing **£5.35**

crab & crayfish pate, citrus dressed leaves **£5.95**

goats cheese & red onion tart **£5.65**

bisque fishcakes, tomato & coriander salsa **£5.75**

8 grilled tiger prawns,  
sweet chilli stir fried vegetables **£8.95**

ham hock & apricot terrine, apricot marmalade,  
toasted olive bread **£5.65**

smoked salmon and dill cured salmon,  
pancakes, chive crème fraiche **£6.15**

deli selection for one or to share **£5.00 per person**  
*salami, cured ham, prawns, mull cheddar, gherkins,  
marinated red pimentos, olives, crusty bread*

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### light mains

caesar salad  
with warm sliced chicken breast or  
warm fillet of salmon **£8.65**

fillet of sea bass, roast pepper & tomato sauce,  
crushed new potatoes **£8.95**

wild mushrooms & spinach in puff pastry, tarragon  
sauce **£7.95**

courgette & artichoke tart, olive oil &  
mustard dressed potato salad **£7.50**

penne pasta, chorizo & tomato sauce, parmesan  
shavings **£7.50**

spaghetti, chilli prawns, spring onions, rocket,  
parsley, olive oil **£7.95**

butternut squash & asparagus risotto, parmesan  
shavings, basil oil **£7.50**

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### mains

with *wine* recommendations below:

slow braised lamb shank, braised leeks,  
buttered mash **£12.95**  
*bin 73: Montepulciano, Italy £4.35 / £17.95*

fillet of hake, spaghetti vegetables, crushed tumeric  
potatoes **£11.75**

*bin 31: Sauvignon Blanc, New Zealand*  
**£4.95 / £19.95**

roast pork belly, spring cabbage & pancetta,  
puy lentils **£12.75**

*bin 71: Merlot, South Africa £3.80 / £15.25*

fillet of scottish salmon, tarragon sauce, green  
beans, crushed new potato **£11.95**

*bin 40: Chardonnay, Australia £4.75 / £18.95*

breast of chicken with haggis, whisky cream sauce,  
spring cabbage & pancetta buttered mash **£11.95**

*bin 20: Macabeo, Spain £3.60 / £14.95*

confit of duck, stir fried vegetables, plum jus,  
egg noodles **£11.95**

*bin 74: Grenache, Spain £3.60 / £14.95*

traditional steak (200g) frites, roast tomato, sauté  
mushrooms **£14.75**

*bin 75: Ca di Ponte, Sicily £3.95 / £15.95*

battered fillet of haddock, peas,  
thin cut chips **£10.75**

*bin 24: Viognier, France £4.10 / £17.50*

grilled haloumi, aubergines, courgettes, tomato,  
peppers, cous cous **£8.95**

*bin 40: Chardonnay, Australia £4.75 / £18.95*

escalope of pork, mushroom sauce, pea pilaf **£12.95**  
*bin 31: Sauvignon Blanc, New Zealand £4.95/£19.95*

325g homemade scottish beef burger, tomato,  
lettuce, relish, thin cut chips **£ 9.95**

*bacon & cheese topping £1.50*

*bin 80: Cabernet Shiraz, Australia £4.75 / £18.95*

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**grills of prime Scottish Borders beef**  
(aged min 21 days)

*all served with thin cut chips, sauté mushrooms and  
roast tomato*

*bin 78: Esk Valley, New Zealand £5.45 / £22.95*

250g sirloin steak **£17.95**

340g rib eye steak **£21.50**

tiger king prawns on top (for a surf 'n turf) **£5.00**

au poivre sauce, hollandaise sauce or  
bisque steak butter **no charge**

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### sides

garlic bread **£2.25**

dressed mixed salad **£2.55**

rocket, lambs lettuce & parmesan salad **£2.55**

thin cut chips **£2.55**

mixed seasonal green vegetables **£2.55**