

bisque

bar & brasserie bruntsfield

lunch menu

wholemeal, rye and olive bread
with dipping oil £0.75

garlic bread £2.25

bowl of mixed olives and olive bread £2.75

start

traditional shellfish bisque £5.50

smoked venison and smoked duck salad £4.50

bruschetta – tomato & basil, mozzarella & parma
ham, garlic mushroom £3.60

water melon, green beans & feta cheese salad,
basil oil dressing £4.35

crab & crayfish pate, citrus dressed leaves £4.95

goats cheese & red onion tart £4.65

bisque fishcakes, tomato & coriander salsa £4.75

6 grilled tiger prawns,
sweet chilli stir fried vegetables £7.95

ham hock & apricot terrine, apricot marmalade,
toasted olive bread £4.65

smoked salmon and dill cured salmon,
pancakes, chive crème fraîche £5.15

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

sandwiches

on wholemeal or ciabatta bread with tortilla chips
mull cheddar & home made chutney £3.95

brie & cranberries £3.95

lettuce, tomato and prawn cocktail £4.65

warm minute steak, onions, dijon mustard £4.65

warm grilled chicken, grilled peppers, pesto £4.50

warm BLT - bacon, lettuce, tomato, mayo £4.50

thin cut chips £2.55

light mains

caesar salad
*with warm sliced chicken breast or
warm fillet of salmon* £7.65

fillet of sea bass, roast pepper & tomato sauce,
crushed new potatoes £7.95

wild mushrooms & spinach in puff pastry, tarragon
sauce £6.95

courgette & artichoke tart, olive oil &
mustard dressed potato salad £6.50

penne pasta, chorizo & tomato sauce, parmesan
shavings £6.50

spaghetti, chilli prawns, spring onions, rocket,
parsley, olive oil £6.95

butternut squash & asparagus risotto, parmesan
shavings, basil oil £6.50

mains

slow braised lamb shank, braised leeks,
buttered mash £10.95

fillet of hake, spaghetti vegetables, crushed tumeric
potatoes £9.75

roast pork belly, spring cabbage & pancetta,
puy lentils £10.75

fillet of scottish salmon, tarragon sauce, green
beans, crushed new potato £9.95

breast of chicken with haggis, whisky cream sauce,
spring cabbage & pancetta buttered mash £9.95

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

traditional steak (200g) frites, roast tomato, sauté
mushrooms £10.95

battered fillet of haddock, peas,
thin cut chips £8.75

grilled haloumi, aubergines, courgettes, tomato,
peppers, cous cous £7.95

escalope of pork, mushroom sauce, pea pilaf £10.95

325g homemade scottish beef burger, tomato,
lettuce, relish, thin cut chips £ 8.95
bacon & cheese topping £1.50

250g entrecote steak, sauté mushrooms, roast
tomato, thin cut chips £15.95
*au poivre sauce, hollandaise sauce or
bisque steak butter* no charge

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

finish

pear & almond tart, caramel ice cream £4.25

chocolate cheesecake £4.25

sticky toffee pudding, vanilla ice cream £4.25

morello cherry crème brulee £4.25

treacle tart, clotted cream ice cream £4.25

ice cream bowl - caramel, vanilla,
strawberry or chocolate £3.50

cheese

three scottish farmhouse cheeses, rhubarb chutney, thick oatcakes £5.75

coffee, chocolate or tea

regular or decaffeinated coffee £2.00

cappuccino £2.45

cafe latte £2.45

espresso / double espresso £2.00 / £2.75

hot chocolate £2.45

tea – traditional or herbal infusions £2.00

wines by the glass

white wine

	175ml glass	250ml glass
20. Borsao, Macabeo 2008, Campo de Borja, Spain	£3.60	£5.00
21. Ca di Ponte, Catarratto 2009, Sicily	£3.95	£5.60
24. Skalli, Viognier 2008, vin de pays, France	£4.10	£5.85
26. Mirabello, Pinot Grigio 2009, Italy	£4.25	£5.65
31. Esk Valley, Sauvignon Blanc 2008, Hawkes Bay, New Zealand	£4.95	£6.75
40. Headlands, Chardonnay 2008, SE Australia	£4.75	£6.35
33. Porter Mill, Chenin Blanc 2008, South Africa	£4.25	£5.65

rosé wine

50. Campo Azafran, Tempranillo 2008, Rose, Spain	£3.95	£5.65
52. Esk Valley, Black Label rose 2008, Hawkes Bay, New Zealand	£4.95	£6.75

red wine

74. Borsao, Grenache 2008, Campo de Borja, Spain	£3.60	£5.00
71. De Waal Young Vines, Merlot 2008, South Africa	£3.80	£5.10
73. Gran Sasso, Montepulciano 2008, Abruzzo, Italy	£4.35	£5.95
75. Ca di Ponte, Nero d' Avola 2009, Sicily	£3.95	£5.60
78. Esk Valley, Malbec Cabernet Sauvignon Merlot 2007, Hawkes Bay, New Zealand	£5.45	£7.65
80. Headlands, Cabernet Shiraz 2008, Australia	£4.75	£6.35
79. Skalli, Pinot Noir 2008, France	£4.10	£5.85
63. Merlot les Vigneux, vin de pays 2008, France	£4.35	£5.95

sweet wine

	100ml glass
91. Araldica, Moscato Passito 2005, Piedmont, Italy	£4.50

port

	100ml glass
92. Krohn, Colheita Port 1997, Douro, Portugal	£4.50