

# DULSE & BROSE

® THE BOSVILLE

## BREAKFAST MENU

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### TO START

#### TEA OR COFFEE

Fairtrade PMD loose leaf teas or freshly ground Puro 100% Arabica coffee

#### TOAST

Wholemeal or white toast

### FROM THE BUFFET

FRESH ORANGE OR APPLE JUICE

FRESH SEASONAL FRUIT SELECTION

SCOTTISH NATURAL & FLAVOURED YOGHURT

FRUIT AND GRANOLA BARS

KELLOGGS SPECIAL K RED BERRIES & BOSVILLE BLEND ROLLED OAT & DRIED FRUIT MUESLI

CROISSANTS AND PASTRIES

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### FROM THE KITCHEN

#### PORRIDGE

Traditional Scottish porridge with cream, Isle of Skye whiskey liqueurs or brown sugar

*As you would like*

#### SMOKED SALMON & SCRAMBLED EGGS

Mallaig smoked salmon & scrambled free range eggs

#### FULL SCOTTISH

Ayrshire smoked back bacon, Stornoway black pudding, pork sausage, fried potatoes, grilled tomato, free range eggs; poached, fried or scrambled

#### EGGY BREAD & BACON

Thick cut bread fried in free range egg with Ayrshire streaky bacon & maple syrup

#### VEGETABLE TORTILLA

Flour tortilla with fried potatoes, onions, peppers, mushrooms & spinach topped with a fried egg

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**Any dietary requirements please advise a member of staff at your earliest convenience**

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## LUNCH MENU

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### SOUP OF THE DAY

Freshly made & served with warm bread  
£5.00

### CULLEN SKINK

Traditional smoked haddock & potato chowder  
£6.50

### MUSSELS

Steamed open in white wine, garlic & cream  
£8.00

### BROCOLLI

Salad of broccoli, toasted almonds, garlic & cucumber yoghurt  
£8.95

### HALLOUMI

Bosville smoked halloumi, red onion & Puy lentil vineger-ette  
£9.95

### MOZZORELLA

Pancetta, cherry tomatoes & balsamic vinegar crunch  
£10.50

### SEABASS

Pan fried fillet of seabass served on a nicoisse salad  
£12.95

### SALMON

Letterfinley smoked salmon & salmon rillettes in a toasted bagel  
£11.25

### SEAFOOD STEW

Rich tomato & fennel sauce, rouille & toasted croutons  
£9.95

### BURGER

Lochaber beef burger, brioche bun & Bosville coleslaw  
£10.95  
Add chips  
£3.50

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**If you have any dietary requirements please inform a member of the wait staff at your earliest convenience**

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## DINNER MENU

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### STARTER

#### SEAFOOD STEW

Rich tomato & fennel sauce, rouille

£6.95

#### TOMATO

Heritage tomatoes, Glendale leaves, homemade curd cheese & walnut pistou

£6.75

#### TERRINE

Ham hock & chicken terrine with apple jelly & Glendale leaves

£6.95

#### TROUT

Bosville cured trout, smoked trout rillettes, beetroot & goats cheese

£6.95

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### MAINS

#### SPINACH PANCAKE

Spinach crepes filled with wild mushroom in a port sauce

£16.95

#### SALMON

Pan seared salmon fillet, Jersey Royals, new season asparagus & Skye chard

£18.75

#### HAKE

Fillet of hake with Lochaber smoked haddock risotto,  
leeks & mussels

£17.95

#### PORK & SCALLOPS

Pressed pork belly, hand dived Sconser scallops, celeriac & apple remoulade & Bosville BBQ sauce

£22.50

#### DUCK

Pan roasted duck breast, confit leg, haggis bonbon & puy lentils

£19.25

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## P U D D I N G S

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### RHUBARB & GINGER

Caribbean rum & rhubarb compote, ginger crumb, apple sorbet  
£6.95

### BLAIRGOWRIE BERRIES

Blairgowrie berries with an elderflower jelly, orange & lime curd & mango sorbet  
£6.95

### STICKY TOFFEE

with date sponge, butterscotch sauce & popcorn ice cream  
£6.95

### CHEESE

Selection of Scottish cheeses & oatcakes  
£8.00

## P U D D I N G W I N E S

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### MONBAZILLIAC, Chateau Septy

Barsac France  
£5.00 75ml

### VIDAL ICE WINE

Ontario Canada  
£9.50 75ml

### LIQUEUR MUSCAT

Skilagolee, NV, South Australia  
Suggested Pairing – Chocolate  
£9.50 75ml

## T E A & C O F F E E

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All of our tea is grown in plantations in Sri Lanka by PMD Teas to Fairtrade standards  
Our coffee is a blend of organically grown Arabica beans from Peru & Honduras

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