



BOISDALE SOMMELIER'S WINE FLIGHTS

The wines below were specifically selected to complement our classic dishes. You can have fun and experiment with three different wines, totalling the equivalent to only one glass, and decide upon your favourite match. Wine flights are mini wine tastings consisting of three 50ml pours of three different wines, all within a common theme.

Price indicates all 3 wines per flight, served in 50ml measures each

Flight

1



Smoked Salmon Flight

13.75

Our multiple award-winning smoked salmon from the Scottish Highlands deserves wines to complement its complexity and richness.

Carmen Fume Blanc Reserva 2017, Leyda Valley, Chile
Cotes du Luberon Réserve Blanc 2017, Famille Perrin, Rhone Valley, France
Chateau des Antonins Blanc 2016, Bordeaux, France

2



Salad & Light Dishes Flight

9.90

Not all wines can handle tomato, peppery rocket or delicious dressing, the selection below can!

Chenin Blanc 2017, William Robertson, South Africa
Gavi di Gavi Bric Sassi 2017, Roberto Sarotto, Piedmont, Italy
Viognier 2017, Domaine Gayda, Languedoc IGP, France

3



Shellfish Flight

8.90

Perhaps not surprisingly, crisp, unoaked whites are the perfect place to start. Dry with racing acidity and good minerality of course!

Chenin Blanc 2017, William Robertson, South Africa
Picpoul, Domaine Felines Jourdan, 2017, Languedoc, France
Mount Brown, Sauvignon Blanc 2016, Waipara, New Zealand

4



Fish & Lobster Flight

12.50

Pairing wine with fish or seafood can be daunting. Yes, white wines are generally the right choice—but which ones? The below selection is perfect to accompany any fish dish from our menu.

Macon - Loche "Chrisalys" 2016, Perraton Frères, Burgundy, France
Gavi di Gavi Bric Sassi 2017, Roberto Sarotto, Piedmont, Italy
Kendall-Jackson Vintners Reserve Chardonnay 2016, California, USA

5



Steak Flight

15.90

Steak is the perfect excuse for a good red but is there a best red wine for steak? You could simply say it's the one you most enjoy.

Chateau des Antonins 2015, Bordeaux Superieur, France
Kendall-Jackson Vintners Reserve Cabernet Sauvignon 2013, California, USA
Terrazaz Las Compuertas Malbec 2013, Mendoza, Argentina

6



Burger & Haggis Flight

8.90

Best Match? Beer or noggin right? The flight below might just convince you otherwise. Wines with low tannin & fruit driven are the answer.

Zapallares Pinot Noir Reserva 2017, San Antonio, Chile
Merlot « 120 » 2016, Santa Rita est., Central Valley, Chile
Armigero Sangiovese di Romagna 2014, Emilia Romagna DOC, Italy

7



Cheese Flight

19.50

Why not to treat yourself with wines full of character and complexity, bit like our magnificent selection of British farm house cheeses.

Il Fauno Toscana 2012, Tuscany, Italy
Boekenhoutskloof, The Chocolate Block 2016, Stellenbosch, South Africa
Carmen Cabernet Sauvignon Gran Reserva 2015, Maipo Valley, Chile

If the vintage listed is no longer available, an alternative vintage will be offered.
All prices listed are in sterling and for a flight of 3x50ml measures.
All wines listed in flights are also available by the bottle and/or in 125ml measures.