

Food Menu

Available 12 until late

Small Pleasures £2.25

*Marinated Italian Olive mix Fresh Bread & Oils Popcorn with pecans
Peanut Butter Pretzels Root Vegetable Crisps and almonds*

Crostinis £6

*Tomato & basil • Crispy apple and duck confit
Tuscan cheese with crispy salami and chutney*

Charcuterie Platter £8

*Succulent parma ham, Tuscan salami, Spanish chorizo and wild Scottish venison
with black pudding accompanied with spiced plum chutney,
gherkins, olives & bread*

Boudoir Antipasti... £13.50

*Parma ham, Spanish Chorizo & Tuscan salami with Brie de Meaux,
Pecorino & Westray Wife, grapes, gherkins, spiced plum chutney & honey
served with bread, olives & oils*

Cheese Selection

*Served with grapes, honey & bread
Choose three for £8 or five for £12*

French

Brie de Meaux

*The classic soft French, "king of
cheeses". From the Donge family
farm in Triconville.*

Comte Aged

*Aged 18 months with firm
texture. Fruity, rich
& aromatic.*

Roquefort

*The classic French blue cheese.
Strong, wonderful piquant
flavour.*

Italian

Pecorino Romano

*A firm & salty sheep's milk
with a sweet edge.
A Boudoir favourite.*

Gorgonzola

*Delicious, creamy, soft blue
cheese from Lombardy in Italy.
One of Italy's finest cheeses.*

Taleggio

*Semi-soft cow's milk cheese
from near Lombardy
in N. Italy.*

World

Westray Wife

*Semi-firm washed rind cheese
from Orkney, made with
organic milk.*

Gouda

*Dutch Reypenaer VSOP.
Aged 2 years. Rich, nutty,
salty, sweet & full of flavour.*

Murcia al Vino

*Red wine washed,
pasteurised goats cheese
from South-East Spain.*

Full coffee menu available

Boudoir

A French & Italian inspired Wine & Cocktail Bar..