

## Nibbles

Marinated Olives £3.00

Ciabatta, Oil & Balsamic  
Vinegar £3.00

Seeded Granary Bread and  
Butter £1.50

## Starters

Soup of the Day - Served with Seeded Granary Bread (GF available) (V) £3.95

Gilled Haloumi with Rocket, Sunblush Tomato & Pine Nut (N)(V) (GF) £5.50

Duck Salad with Orange and Fennel (GF available) £6.50

Lapsang Smoked Scottish Salmon with Pickled Moulie, Raddish, Cucumber, cherry

Tomato (GF available) £6.50

Pork Rilette with Pickled Cornichons & Spiced Pineapple Compote £6.50

## Mains

Battered or Grilled North Sea Haddock, Rustic Fries & Mushy Peas or Salad £8.75 / £13.50

Beef & Haggis Pie with Herb Mash or Rustic Fries & Veg £8.75 / £13.50

Boat Inn Tikka Chicken Curry with Lemon & Fennel Rice and Kachumber (N) (GF available) £12.50

Boat Inn Tikka Vegetable Curry with Lemon & Fennel Rice and Kachumber (V) (N) (GF available) £11.50

Pan Fried Cod with Clams, Pancetta and Sherry (GF available) £16.50

Sticky Loin of Pork with Sweet Potato Puree & Ginger Pakchoi (GF available) £16.50

Pan Fried Whole Sea Bream with Chilli, Lime & Coriander Butter with Sautéed Greens (GF available) £16.50

Pan Fried Polenta with Roast Vegetable Ratatouille (Ve) £12.50

Mushroom and Goats Cheese Salad with Walnuts and Sun Dried Tomatoes (V) (GF available) £5.95 / £10.50

(All our dishes are freshly prepared with care in our own kitchen - why not try our nibbles or starters while you are waiting)

## From The Grill

Dressed Board of Lamb Steak £14.95 or Chicken Breast £12.95  
with Smokey Roasts, Salad, Rosemary & Garlic Oil (GF)

8oz Highland Reared Sirloin Steak with Rustic Fries, Salad, Roast  
Plum Tomatoes

Onion Rings & Grilled Mushroom (GF available)  
£24.00

(28 Day Matured Scotch Accredited Sirloin from Menzies of Braemar weighed at 8oz  
before cooking)

(Sirloin is cooked with the fat on to maximise flavour)

Hand Pressed Beef Burger with Black Haggis and Cheese,

Homemade Chilli Jam, Salad & Rustic Fries £13.50

Marinated Chicken Fillet Burger with Brie and Bacon, Homemade

Chilli Jam, Salad & Rustic Fries £13.50

Mushroom and Goats Cheese Burger with Homemade Sundried

Tomato Pesto, Salad & Rustic Fries (V) £12.50

## Toppings £1.00

Cheddar

Brie

Blue Cheese

Jalapeños

Chilli Sauce

Mushroom

Bacon

Black Haggis

## Sauces £3.00

Peppercorn

Blue Cheese

Diane

## Sides

Rustic Fries

Herb Mash

Onion Rings

Garlic Bread/with Cheese

House Salad

Roast Plum Tomatoes

Seasonal Vegetables

£3.00

## Oils

Rosemary & Garlic

Olive Oil and Balsamic Vinegar

£1.00

*All of our Dishes Prepared Freshly in our own Kitchen Where Nuts are Present  
Please ask the Staff for any Allergy Advice*

*GF - Gluten Free DF- Dairy Free V-Vegetarian Ve- Vegan N-Nuts in Recipe*

## Brunch

7:30-11:30am

The Boat Inn Full Scottish Breakfast: Bacon, Sausage, Black Haggis, Potato Scone, Tomato, Egg £7.50  
Potato Scone Stack with Mushroom, Egg & Tomato (V) £6.50  
Porridge with Dates, Hazelnuts & Honey £4.50  
Bannock Pancakes with Crispy Bacon **or** Fresh Fruit & Maple Syrup £6.50  
Fresh French Toast with Bacon & Maple Syrup £6.50  
Omelette with 2 fillings: Ham, Cheese, Mushroom or Tomato £6.50  
Scottish Smoked Salmon and Scrambled Egg with Capers £7.50  
Grilled Tomatoes and Rosemary Oil on Granary Toast £5.50  
Breakfast In A Roll: Sausage, Egg and Bacon £4.50  
Boat Inn Home Bakes £2.20

## Light Bites

12-5pm

Homemade Soup of the day - Served with Seeded Granary Bread (V) £3.95

## Ploughman's Board

with Roast Kettle Ham, Selection of Cambus O' May Cheeses, Homemade Pickle and Scottish Oatcakes £10.50

## Seafood Board

with Scottish Smoked Salmon, Anchovies, Herring & Crayfish, Capers, Citrus Mayo and Bread £10.50

*Gluten Free Bread Available on Request*

## Some of Our Great Local Producers:

Sirloin and Sausages - "Menzie's

Butchers", Braemar

Eggs - "Katie's Eggs"

Vegetables - "Turriffs", Montrose

Cheese - "Cambus o' May Dairy"

& "Devenick Dairy"

Bread - "JG Ross" Inverurie

Fish freshly landed in Peterhead

Game - "Braehead Foods"

Ice Cream - "Cream of Galloway"

## Sandwiches

12-5pm

Steak & Sautéed Onion Toasted Ciabatta with Homemade Roast Garlic Alioli, Crisps & Salad £7.50

Boat Inn Smokey Pulled Pork in a Brioche Bun with BBQ Sauce, Crisps & Salad £7.50

Crayfish & Sweet Chilli Mayo with Crisps & Salad £6.50

Scottish Smoked Salmon & Cream Cheese with Chives on Rye Bread, Capers & Red Onion, Crisps & Salad £6.50

Roast Kettle Ham & Brie with Chilli Jam, Crisps & Salad £6.00  
(for Ham only £4.95)

Toasted Ciabatta with Homemade Sundried Tomato Pesto, Beef Tomato & "Fet Like" Cheese, Crisps & Salad (V) £6.50

Roast Chicken and Harissa Mayonnaise with Crisps & Salad £6.00

**Add Soup to a Sandwich for £2.00**

**Upgrade to Rustic Fries for £1.00**

## Desserts

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce & Ice Cream £6.25  
Strawberry and Cream Shortbread Stack £6.25

Chocolate & Malibu Ganache with Toasted Coconut (GF) £6.50

Lavender Creme Brûlée with Sable Breton £6.50

Lemon Posset, Mixed Berry, Honey Oat & Pumpkin Granola £6.25

Highland Afogato - Vanilla Ice Cream, Espresso & Glayva £5.95

Ice Cream with Hot Fudge Sauce (GF) £4.80

Cream of Galloway Ice Cream Selection: (GF) £4.60

Vanilla, Double Chocolate Chip, Mint Chocolate Chip, Strawberry, Honeycomb  
Choose 3 Scoops

Boat Inn Cheeseboard with a Selection of Cambus O' May Cheeses, Scottish Oatcakes & Homemade Chilli Jam £7.50

Boat Inn Home Bakes £2.20

*All of our Dishes Prepared Freshly in our own Kitchen Where Nuts are Present  
Please ask the Staff for any Allergy Advice*

*GF - Gluten Free DF- Dairy Free V-Vegetarian Ve- Vegan N-Nuts in Recipe*