

Nibbles

- Marinated Olives £3.00
- Ciabatta, Oil & Balsamic Vinegar £3.00
- Seeded Granary Bread & Butter £1.50

Starters

- Soup of the Day - Served with Seeded Granary Bread (GF available) (V) £3.95
- Inverlochy Goats Cheese Salad with Raspberry Puree & Hazelnut (V) £5.95
- Grilled Asparagus, Chorizo & Poached Hen's Egg (GF available) £6.95
- Local Fresh Crab Mousse & Tomato Consommé Granita (GF available) £7.20
- Rolled Pigs Head, Apple, Fennel & Crispy Pigs Ear (GF available) £6.50

Mains

- Battered or Grilled North Sea Haddock, Rustic Fries & Mushy Peas or Salad £8.75 / £12.95
- Steak & Ale Pie with Herb Mash or Rustic Fries & Veg £8.75 / £12.95
- Boat Inn Thai Green Chicken Curry with Sesame Salad & Coconut Rice (N) (GF available) £12.50
- Boat Inn Thai Green Vegetable Curry with Sesame Salad & Coconut Rice (V) (N) (GF available) £11.50
- Pan Fried Hake with Shetland Mussel Bouillabaisse (GF available) £16.50
- Rabbit with Prune, Caramelised Celery & Caper Salsa (GF available) £16.50
- Confit Duck Leg with Mortreau Sausage, Butterbean & Sweet Potato £16.50
- Wild Mushroom & Pearl Barley Risotto with Asparagus & Chervil (V) (Ve available) £12.50

(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 Mushroom, Homemade Chilli Jam, Salad & Rustic Fries £13.50
- Marinated Chicken Fillet Burger with Homemade Chilli Jam, Salad & Rustic Fries £11.50
- Mushroom and Goats Cheese Burger with Homemade Sundried Tomato Pesto, Salad & Rustic Fries (V) £10.50

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 (V) £4.50
 Bannock Pancakes with Crispy Bacon **or** Fresh Fruit & Maple Syrup (V) £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 & Scrambled Egg with Capers £7.50
 Grilled Tomatoes and Rosemary Oil on Granary Toast (V) £5.50
 Breakfast In A Roll: Sausage, Egg & 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 & 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

Callebaut White Chocolate, Saffron & Cardamon Mousse with Ginger Cookie Crumb (GF Available) £6.25

Mini Meringues, Poached Strawberry & Fromage Frais (GF) £5.50

Callebaut Dark Chocolate, Royal Lochnagar & Orange Cheesecake with Burnt Orange Puree £6.50

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

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