

THE BOAT est. 17 ~~X~~ 20 INN

Nibbles / Appetizers

Marinated Olives £3

Ciabatta, Oil & Balsamic
Vinegar £3

Seeded Granary Bread and
Butter £1.5

Starters

Soup of the Day - Granary Bread (V) (GF available) £4

Chilled Crab Sriracha with Cucumber Relish (GF available) £7

Ham Hock Terrine with Apple Chutney, Watercress Salad & Scottish Oatcakes
(GF available) £6

Smoked Duck with Shaved Fennel and Sour Cherry Vinaigrette (GF available) £7.5

Chestnut & Roast Beetroot Salad with Fig & Brie (Ve, GF available) £7 / £11

Mains

Battered or Grilled (GF) North Sea Haddock, Rustic Fries & Mushy Peas, Garden Peas or Salad
Reduced £10.5 / Regular £14

Beef and Haggis Pie, Vegetables, Herb Mash or Rustic Fries
Reduced £10 / Regular £13.5

Boat Inn Chicken OR Vegetable Tikka Curry, Saffron and Cardamom Rice, Kachumber (GF) £13

Menzies Mixed Game Sausage Casserole, Horseradish Mash & Buttered Kale £16.5

Pan Fried Cod with Chorizo & Brandade Mash (GF available) £16.5

Roast Garlic & Mushroom Tagliatelle with Truffle Oil (Ve available) £14

Pork Fillet with Wild Mushroom Cream, Sautéed Potatoes & Green Beans (GF available) £16.5

All our dishes are made with care in our own kitchen and may take a while to create - why not order a nibble or starter whilst you are waiting

From The Grill

Marinated Scottish Farmed Chicken Fillet Burger, Brie, Bacon, Salad,
& Rustic Fries
(GF available) £14

Steak Sandwich with Caramelised Red Onion, Aioli, Salad
& Rustic Fries (GF available) £14
(Scottish Accredited Thin Cut 21 Day Matured Rump from Menzies Butcher)

Hand Pressed Beef Burger, Black Haggis, Cheese, Salad, Chilli Jam
& Rustic Fries (GF available) £14

Roast Sweet Potato & Halloumi Burger, Salad, Chilli Jam & Rustic
Fries (Ve, GF available) £13

From 5pm onwards

Dressed Board of Lamb Steak £16.5
(cooked with fat for maximum flavour)

or Scottish Farmed Chicken Breast £14

or Portabello Mushroom, Fet Like Cheese and Caramelised Onion
(Ve, GF available) £10.5

All served with

Smokey Roast Wedges & Salad

8oz Scottish Reared Rib Eye Steak,
Rocket, Parmesan Shavings, Balsamic
& Rustic Fries (GF available) £24

(28 Day Air Dried Scottish Accredited Rib Eye weighed at 8oz before cooking, Cooked with fat on to maximised flavour)

Toppings £2

Cheddar

Brie

Blue Cheese

Jalapeños

Mushroom

Bacon

Black Haggis

Grilled Halloumi

Chilli Jam

Sauces £3

Peppercorn

Blue Cheese

Diane

Sides £3

New Potatoes

Rustic Fries

Herb Mash

Onion Rings

Garlic Bread/with Cheese

House Salad

Seasonal Vegetables

House Roast Wedges

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

GF - Gluten 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 £8

Potato Scone Stack with Mushroom, Roast Tomato & Egg OR Vegan Sausage (V) (Ve available) £7

Porridge with Dates, Hazelnuts & Honey (V) (GF) £4.5

Bannock Pancakes with Crispy Bacon **or** Fresh Fruit & Maple Syrup (V) £7

Fresh French Toast with Bacon & Maple Syrup £7

Omelette with 2 fillings: Ham, Cheese, Mushroom or Tomato (V) (GF) £6.5

Scottish Smoked Salmon and Scrambled Egg with Capers (GF available) £8

Breakfast In A Roll with 2 Fillings: Sausage, Fried Egg, Bacon, Vegan Sausage, Mushroom, Black Pudding £4.5

Boat Inn Home Bakes £2.5 - *Please check our chalk boards for Cakes of the Day*

Light Bites

12-5pm

Homemade Soup of the day - Served with Seeded Granary Bread (V) £4

Ploughman's Board

Roast Kettle Ham, Selection of Cambus O' May Cheeses, Homemade Chilli Jam & Scottish Oatcakes £12

Seafood Board

Scottish Smoked Salmon, Anchovies, Herring, Crayfish, Capers, Citrus Mayo & Bread £12

Vegan Board

House Hummus, Nuts, Olives, Sundried Tomatoes, Chilli Jam, Vegan Cheese & Bread (N) £12

Gluten Free Bread Available on Request

Sandwiches

(GF available)

12-5pm

Roast Chicken, Basil Mayonnaise & Rocket with Crisps & Salad £6.5

Bacon, Lettuce & Tomato with Crisps & Salad £6.5

Scottish Smoked Salmon & Cream Cheese with Chives on Granary Bread, Capers & Red Onion, Crisps & Salad £6.5

Roast Kettle Ham & Brie with Chilli Jam, Crisps & Salad £6
(for Ham only £5)

Moroccan Sweet Potato Wrap, Hummus, Sun Blush Tomatoes & Basil with Crisps & Salad (Ve) £6.5

Add Soup to a Sandwich for £2

Upgrade to Rustic Fries for £1

Some of Our Great Local Producers:

Lamb - "Menzie's Butchers", Braemar

Eggs - "Katie's Eggs"

Vegetables - "Turrieffs", 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"

Sorbet - "Isle of Arran"

Desserts

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce & Ice Cream £6

Highland Afogato - Vanilla Ice Cream, Espresso & Glayva (GF) £6

Fruit Sushi with Coconut & Pistachio Cream (Ve, GF, N) £6.5

Plum & Cardamom Crumble with Vanilla Custard £6.5

White Chocolate & Baileys Bread and Butter Pudding £6.5

Ice Cream with Hot Fudge Sauce (GF available) £5.5

Ice Cream Selection: (GF available) £5.5

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

Vegan Sorbets (Ve, GF available) £5.5

Please ask for our selection - Choose 3 Scoops

Local Scottish Cheeseboard Selection

Grapes, Apple, Scottish Oatcakes & Homemade Apple Chutney £7.5

Boat Inn Home Bakes £2.5

Please see our chalk board for Cakes of the Day

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