

APPETIZERS

Marinated Olives Toasted Ciabatta, Oil & Balsamic **Seeded Granary Bread & Butter**

STARTERS

Soup of The Day Seeded Granary Bread. GF Available	£5
Crab Taco Lettuce, Guac, Lime & Chilli GF Available	£12
Wark Farm Pork Pie Apricot Chutney,	£9
Pulled Confit Duck Bao Bun Hoisin Sauce, Spring Onion, Sesame	£10
Boat Inn NachosCorn Chips with Melted Cheese, House Guacomole, SourCream, Pico de Gallo, Jalapenos.GF/Ve Available	£10
House Onion Bajis Pink Pickled Onion, Cucumber Raita, & Mango Chutney GF/Ve available	£9
East Coast Cured Plate	£9

Edinburgh Cured Salami Selection, Planeta Extra Virgin Olive Oil, Marinated Olives, House Focaccia

All of our dishes are	Loving It Local We would like to thank our
prepared in our own	
kitchen where allergens	fantastic independent
are present and the risks	suppliers:
of potential cross	sappilers:
contamination cannot be	Meat: Menzies of Braemar
completely eliminated.	Fish: Blue Flag of Aberdeen
Please make sure your	Bread: J G Ross of Inverurie
server is aware of any	Eggs: Katys Eggs of Torphins
allergies. All allergen	East Coast Cured, Edinburgh
information is available	Sauces: Angus & Oink of Aboyne
separately on request.	Vegetables: Turriffs of Montrose

A discretionary 12.5% service charge will be added to all tables of 12 or more. We are unable to split bills for large groups.

MAINS

Battered North Sea Haddock Choose: Grilled Haddock as GF option Rustic Fries & Mushy Peas, Salad, Garden Peas OR Large Salad Only.	£16
Slow Braised Beef Shin Celeriac, Garlic, Gruyere Dauphinnoise Potatoes, Honeyed Carrots, Crispy Kale GF Available	£18.5
Orzotto Orzo, Courgette, Sun Blush Tomatoes, Thyme Oil, Parmesan Crisp Ve Available	£18
Pan Roast Hake Clam & Chorizo Bisque. Saffron Potatoes GF Available	£20.5
Chicken, Mushroom & Tarragon Pie Rustic Fries or Creamy Mash, Seasonal Veg Add Blue Cheese Topping +£1	£14.5
Super Stuffed Salad Choose: Grilled Marinated Chicken OR Halloumi OR Falafel OR Crayfish OR Grilled Goats Cheese, Mixed Leaves, Pico de Gallo, Ouinoa, House Guacam	£17 ole,
Sesame Slaw Extra topping £3 each. GF/Ve Available	,
Scottish Rib-eye Steak 8oz, 28 Day Air Dried Scottish Accredited Rib-eye Weighed at 8oz Before Cooking. With Fat for Maximum Flavour. GF Available.	£29

£3

£4

£3

um Flavour Rocket, Red Onion, Sumac & Rustic Fries. + Blue Cheese Sauce / Peppercorn Sauce £4

BURGERS

All of our burgers come in a brioche bun with rustic fries & sesame slaw

Shed £16

Fish Goujons, Seaweed Tartar, Lettuce, Tomato, Red Onion & Pickles

KF Sea Sub £16

Foghorn Leghorn £16

Marinated Grilled Chicken, Hickory Smoked Bacon, Melted Smoked Cheese, House Jack & Maple Glaze, Lettuce, Tomato, Red Onion & Pickles

Cheeky Chickpea £15

Spiced Chickpea Patties A&O BBQ Sauce, Lettuce, Tomato, Red Onion & Pickles + Melted Cheddar + Melted Vegan Mozzarella

Hand Pressed 100% Double Beef Pattie, Double Melted Cheese, Hickory Smoked Bacon, Caramelised Onion, Angus & Oink Red House Kansas BBQ Sauce, Lettuce, Tomato, Red Onion & Pickles

Gluten Free and Vegan Bun Available with all Burgers on Request Upgrade to Truffle Parmesan Fries OR Sweet Potato Fries + £2.5

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£4	Creamy Mash	£4
£5	House Salad	£5
£5	Seasonal Veg	£4
£4	Chilli Jam	£1
£4		
	£4 £5 £5 £4	£5House Salad£5Seasonal Veg£4Chilli Jam



All of our dishes are prepared in our own kitchen where allergens are present and the risks of potential cross contamination cannot be completely eliminated. Please make sure your server is aware of any allergies. All allergen information is available separately on request.

BRUNCH

Served 9:30am - 11:30am

Boat Inn Full Scottish Breakfast Bacon, Sausage, Black Haggis, Potato Scone, Roast Tomato, Egg, Baked Beans, Toast	£12
Potato Scone Stack Mushroom, Roast Tomato & Egg OR Vegan Sausage V/Ve Available	£9
Creamy Scottish Porridge Dates, Hazelnuts & Honey V/GF Available	£5.5
Scottish Pancakes with Crispy Bacon & Maple Syrup OR Fruit Compote & Maple Syrup (V)	£9
Scottish Smoked Salmon with Scrambled Eggs & Capers. GF Available	£11
Breakfast In A Roll Choose 2 Fillings: Sausage, Fried Egg, Bacon, Vegan Sausage, Mushroom, Black Haggis	£5.5
Boat Royale Toasted Bagel, Rocked, Smoked Salmon, Poached Egg, Hollandaise, Pea Shoots	£12
Boat Benedict Toasted Bagel, Hickory Smoked Bacon, Chilli Jam, Grilled Halloumi, Poached Egg, Hollandaise, Pea Shoots	£12
Black Haggis Benedict Tattie Scone, Black Haggis, Poached Eggs, House Hollandaise, Bacon Crumb. Pea Shoots V Available	£12

HOARD OR SHARE

Ploughman's Board £15

Selection of Scottish Cold Meats,

Cheeses, Red Kraut, Pickles, Chilli Jam,

Oatcakes

Gluten Free Bread Available on Request

Served 12pm - 4:30pm

Fish Board £15

Upgrade to: Rustic Fries +£2

Add Soup: Cup +£2/Bowl +£3

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Smoked Salmon, Rollmop Herring, Crayfish, Fresh Anchovies, Capers, Seaweed Tartar, Lemon Wedge, Granary Bread

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SANDWICHES Served Daily 12pm - 4:30pm	
Grilled Halloumi Wrap Guacamole & Chilli Jam (Ve Available)	£9
Reubens Toasted Ciabatta Pastrami, Smoked Cheese, Pickles, Red Kraut, Mustard Mayo	£11
Roast Kettle Ham & Brie Chilli Jam. (Ham Only - £6)	£8
BLT Bacon, Lettuce, Tomato, Mayo	£10
Scottish Smoked Salmon Cream Cheese, Capers, Red Onion on Toasted Bagel	£10
Sausage & Melted Mozzarella Sun Blush Tomatoes, House Pesto, Rocket	£10
All Sandwiches Served with Salad & Crisps	

Upgrade to Sweet Potato Fries OR Truffle Parmesan Fries + £2.5

KIDS MENU	
A Little Something 12pm - 4.30pm	
Cheese or Ham Sandwich	£3
Served with Crisps and Crunchy Apples	
Bigger Appetites 12pm - All Day	
Battered or Grilled Haddock	£7.5
Breaded Scampi	£7.5
Battered or Grilled Chicken Goujons	£6.5
Boat Inn Beef or Cheese Burger	£6.5
Macaroni Cheese	£6.5
Grilled Sausage All Served with Mash OR Rustic Fries and Baked Beans (Peas OR Salad	£6.5 DR
Sweet Treats	
Sticky Toffee Pudding & Ice Cream	£3
One Scoop Vanilla Ice Cream or Sorbet	£2

Vegan Board £15

Nuts, Olives, Apples, Cucumber, Whipped Vegan Feta, Sun Dried

Tomato, Chilli Jam, Granary Bread

DESSERTS

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce & Ice Cream		£7
Highland Affogato - Vanilla Ice Cream, Espresso & Drambuie	GF Available	£6.5
Limoncello Cheesecake		£8
Apple & Salted Caramel Strudel with Ice Cream		£8
Dark Chocolate & Raspberry Mousse	GF/Ve Available	£8
Isle of Arran Vanilla Ice Cream with Hot Fudge Sauce	GF Available	£7
Sorbet Selection (Please Ask)	GF Available	£7