



G R O U P M E N U

STARTER

Haggis Spring Roll
Bacon Jam, House Pickles

Harissa and Lime Prawn Cocktail
(GF available)

Smashed White Bean & Truffle
Crispy Sage, Garlic, Toasted Walnut, Home Baked Focaccia
(Ve / GF available)

Grilled Goats Cheese Salad
Salad Leaves, Tomato, Red Onion, Roasted Walnut (GF available)

MAIN

Battered North Sea Haddock
Rustic Fries, Salad
(GF grilled alternative available)

Shed Burger
100% Double Beef Pattie, Hickory Smoked Bacon, Melted Smoked Cheese, Caramelised Onion, A & O Red House Kansas BBQ Sauce, Lettuce, Red Onion, Pickles and Rustic Fries
(GF available)

Roast Turkey
Pigs in Blankets, Roast Tatties, Warm Sprout Slaw, Caraway & Maple Roots, Cranberry Jus
(GF available)

Vegan Lentil Roast
Roast Tatties, Warm Sprout Slaw, Caraway & Maple Roots, Red Wine Jus
(GF/ Ve available)

DESSERT

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce
Vegan/GF Spiced Pear Sponge & Vegan Custard Option Available

Cloutie Dumpling
Brandy Chantilly Cream

Black Forest Tiramisu, Amarreti Crumb

2 x course £29
3 x course £37

All our menu is freshly prepared in our own kitchen where nuts and gluten are present.
Please make staff aware of any food allergies.

A discretionary 12.5% service charge will be added to all tables of 12 or more.
Please be aware we are unable to split bills.