

APPETIZERS

Marinated Olives	£4
Toasted Ciabatta, Oil & Balsamic	£4
Seeded Granary Bread & Butter	£3

STARTERS

Soup of The Day Seeded Granary Bread. / Scone GF Available	£5 / £7.5
Harissa & Lime Prawn Cocktail GF Available	£10
Wark Farm Pork Pie Apricot Chutney	£11
Haggis Spring Roll Bacon Jam, House Pickles	£9
Boat Inn Nachos Corn Chips with Melted Cheese, House Guacamole, Sour Cream, Pico de Gallo, Jalapenos. GF/Ve Available	£10
Smashed White Bean & Truffle Crispy Sage, Garlic, Toasted Walnut, Home Baked Focaccia. GF / Ve Available	£9
East Coast Cured Plate Edinburgh Cured Salami Selection, Organic Extra Virgin Olive Oil, Marinated Olives, House Focaccia	£10

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.**

Loving It Local
We would like to thank our fantastic independent suppliers:

Meat: Menzies of Braemar
Fish: Blue Flag of Aberdeen
Bread: J G Ross of Inverurie
East Coast Cured, Edinburgh
Sauces: Angus & Oink of Aboyne
Vegetables: Turrieffs of Montrose

MAINS

Battered North Sea Haddock Choose: Grilled Haddock as GF option Rustic Fries & Mushy Peas, Salad, Garden Peas OR Large Salad Only.	£16
Thai Green Curry Chicken OR Tempeh (ve), coconut rice. GF Available	£16.5
Baked Cod Chorizo, Butter Bean and Tomato Stew GF Available	£20.5
Pan Roast Venison Pearl Barley Risotto, Roasted Beets Puree Bramble Jus GF Available	£20.5
Pie of the Day Please See Board Rustic Fries or Creamy Mash, Seasonal Veg and Gravy Add Blue Cheese Topping +£1	£16
Super Stuffed Salad Base Mixed Leaves, Pico de Gallo, Herby Quinoa, House Guacamole, Sesame Slaw (Ve available)	£14
Toppings: Choose: Grilled Marinated Chicken OR Halloumi OR Falafel OR Crayfish OR Grilled Goats Cheese, GF/Ve Available	£5
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. Rocket, Red Onion, Sumac, Onion Rings & Rustic Fries. + Blue Cheese Sauce / Peppercorn Sauce £2	£32

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.

BURGERS

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

Shed £16.50 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	KF Sea Sub £16 Fish Goujons, Seaweed Tartar, Lettuce, Tomato, Red Onion & Pickles	Foghorn Leghorn £18 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 OR Melted Vegan Cheese
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*Gluten Free and Vegan Bun Available with all Burgers on Request
Upgrade to Truffle Parmesan Fries OR Sweet Potato Fries + £2.5*

SIDES

Rustic Fries	£4	Creamy Mash	£4
Rustic Fries, Parmesan, Truffle Oil	£5	House Salad	£5
Sweet Potato Fries	£5	Seasonal Veg	£4
Rustic Fries with Cheese	£4.5	Chilli Jam	£1
Onion Rings	£4	Sesame Slaw	£4



BRUNCH

Served 9:30am - 11:30am

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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	£6
Scottish Pancakes with Crispy Bacon & Maple Syrup OR Fruit Compote & Maple Syrup (V)	£9
Scottish Smoked Salmon with Scrambled Eggs & Capers. GF Available	£12
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	£13.5
Boat Benedict Toasted Bagel, Hickory Smoked Bacon, Chilli Jam, Grilled Halloumi, Poached Egg, Hollandaise, Pea Shoots	£12.5
Black Haggis Benedict Tattie Scone, Black Haggis, Poached Eggs, House Hollandaise, Bacon Crumb, Pea Shoots	£12

HOARD OR SHARE

Served 12pm - 4:30pm

Fish Board £18

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

Ploughman's Board £18

Selection of Scottish Cold Meats, Cheeses, 1/2 Pork Pie, Red Kraut, Pickles, Chilli Jam, Oatcakes

Vegan Board £15

Nuts, Olives, Apples, Cucumber, Vegan Cheese, Sun Dried Tomato, Chilli Jam, Granary Bread

Gluten Free Bread Available on Request

SANDWICHES

Served Daily 12pm - 4:30pm

Grilled Halloumi Wrap Guacamole & Chilli Jam (Ve Available)	£10
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	£12
Scottish Smoked Salmon Cream Cheese, Capers, Red Onion on Toasted Bagel	£11
Sausage & Melted Mozzarella Sun Blush Tomatoes, House Pesto, Rocket	£10

All Sandwiches Served with Salad & Crisps
Upgrade to: Rustic Fries +£2
Upgrade to Sweet Potato Fries OR Truffle Parmesan Fries + £2.5
Add Soup: Cup +£2/Bowl +£3

KIDS MENU

A Little Something 12pm - 4.30pm

Cheese or Ham Sandwich Served with Crisps and Crunchy Apples	£3
Bigger Appetites 12pm - All Day Intended for Children under 10 years	
Battered or Grilled Haddock	£8
Breaded Scampi	£8
Battered or Grilled Chicken Goujons	£8
Boat Inn Beef or Cheese Burger	£7
Macaroni Cheese	£6.5
Grilled Sausage All Served with Mash OR Rustic Fries and Baked Beans OR Peas OR Salad	£6.5
Sweet Treats	
Sticky Toffee Pudding & Ice Cream	£4
One Scoop Vanilla Ice Cream or Sorbet	£2

DESSERTS

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce & Ice Cream	£7
Highland Affogato - Vanilla Ice Cream, Espresso & Highland Nectar Whisky Liqueur GF Available	£8.5
Pear Sponge with Vegan Custard GF Available	£7
Black Forest Tiramisu, Amaretti Crumb	£7
Isle of Arran Vanilla Ice Cream with Hot Fudge Sauce GF Available	£7.5
Sorbet Selection (Please Ask) GF/Ve Available	£7