

APPETIZERS

Marinated Olives	£5
Toasted Ciabatta, Oil & Balsamic	£5
Seeded Granary Bread & Butter	£4

STARTERS	
Soup of The Day Seeded Granary Bread OR Scone. GF Available	£5.5/ £8.5
New Potato & Smoked Mackerel Salad Beetroot & Horseradish puree GF Available	£10
Wark Farm Pork Pie Apricot Chutney	£11
Pulled Pork Taco Pineapple Salsa, Pink Pickled Onion GF available	£10
Boat Inn Nachos Corn Chips with Melted Cheese, House Guacomole, Sour Cream, Pico de Gallo, Jalapenos. GF/Ve Available	£12
Pickled Beet Carpaccio Whipped Feta with Poppy seeds GF / Ve Available	£9
East Coast Cured Plate Edinburgh Cured Salami Selection, Organic Extra Virgin Olive Oil, Marinated Olives, House Focaccia	£12

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: 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	£18
Choose: Grilled Haddock as GF option	
Rustic Fries & Mushy Peas, Salad, Garden Peas	
OR Large Salad Only.	

Ham and Egg
Pressed Ham Hock, Lyonnaise Potatoes, Poached Egg,
Crispy Onion, Honey Mustard Jus
GF Available

Confit Portabello Mushroom
Creamed Garlic & Rosemary Butterbean, Cherry
Tomato, Pistachio Dukkha
GF/Ve Available.

Pan Roast Salmon £22.5
Baby New Potatoes, Creamed Spring Greens, Dill Oil

GF Available

Chicken and Leek Pie
Fries or Creamy Mash, Seasonal Veg and Gravy
Add Blue Cheese Topping +£1

Super Stuffed Salad Base
Mixed Leaves, Pico de Gallo, Herby Quinoa, House
Guacamole, Sesame Slaw (Ve available)
Toppings:
Choose: Grilled Marinated Chicken OR Halloumi
OR Falafel OR Crayfish OR Grilled Goats Cheese,
GF/Ve Available

Scottish Rib-eye Steak £32

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

BURGERS

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

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

Shed £18

KF Sea Sub £18

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 £16

£18

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

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	£5	Creamy Mash	£4
Rustic Fries, Parmesan, Truffle Oil	£6.5	House Salad	£6
Sweet Potato Fries	£5.5	Seasonal Veg	£4
Rustic Fries with Cheese	£6	Chilli Jam	£1
Onion Rings	£5	Sesame Slaw	£4



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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	£10
Creamy Scottish Porridge Dates, Hazelnuts & Honey V/GF Available	£6
Scottish Pancakes with Crispy Bacon & Maple Syrup OR Fruit Compote & Maple Syrup (V)	£10
Scottish Smoked Salmon with Scrambled Eggs & Capers. GF Available	£13
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	£13.5
Black Haggis Benedict Tattie Scone, Black Haggis, Poached Eggs, House Hollandaise, Bacon Crumb. Pea Shoots	£13.5

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		KIDS MENU		
Grilled Halloumi Wrap	£12	A Little Something 12pm - 4.30pm		
Guacamole & Chilli Jam (Ve Available)		Cheese or Ham Sandwich Served with Crisps and Crunchy Apples	£3	
Reubens Toasted Ciabatta	£13	Piggor Appotitos 12pm All Dov		
Pastrami, Smoked Cheese, Pickles, Red Kraut, Mustard Mayo		Bigger Appetites 12pm - All Day Intended for Children under 10 years		
Roast Kettle Ham & Brie	£10	Battered or Grilled Haddock	£9	
Chilli Jam. (Ham Only - £7)	EIO	Breaded Scampi	£9	
BLT Sandwich Bacon, Lettuce, Tomato, Mayo	£13	Battered or Grilled Chicken Goujons	£9	
Dacon, Lettuce, Tomato, Play o		Boat Inn Beef or Cheese Burger	£7	
Scottish Smoked Salmon	£13	Macaroni Cheese	£6.5	
Cream Cheese, Capers, Red Onion on Toasted Bagel		Grilled Sausage	£6.5	
Sausage & Melted Mozzarella Sun Blush Tomatoes, House Pesto, Rocket	£11	All Served with Mash OR Rustic Fries and Baked Beans Peas OR Salad	s OR	
All Sandwiches Served with Salad & Crisps		Sweet Treats		
Upgrade to: Rustic Fries +£2		Sticky Toffee Pudding & Ice Cream	£4.5	
Upgrade to Sweet Potato Fries OR Truffle Parmesan Fries + £2.5 Add Soup: Cup +£2/Bowl +£3		One Scoop Vanilla Ice Cream or Sorbet	£2.5	

DESSERTS

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce & Ice Cream Ve/GF Spiced Pear Sponge with Vegan Custard Option Available		£8.5
Highland Affogato - Vanilla Ice Cream, Espresso & Highland Nectar	GF /VEAvailable	£8.5
Tart au Citron, Basil Cream		£8.5
Baked Brownie Cheesecake, Caramel Sauce		£9
Isle of Arran Vanilla Ice Cream with Hot Fudge Sauce	GF Available	£7.5
Sorbet Selection (Please Ask)	GF/Ve Available	£7