

## 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
- Menzies of Braemar Juniper Smoked Venison, Beetroot Carpaccio & Toasted Hazelnut (GF Available)(N) £8
- Warm Smoked Mackerel Fillet & Spiced Rhubarb Compote (GF Available) £7
- Sun-dried Tomato & Butter Bean Pate, Crostini (Ve & GF Available) £6.5
- Spring Salad of Pearl Barley, Peas & Mint £6
- Add Goats Cheese £7.50**

## Mains

- Battered or Grilled (GF) North Sea Haddock, Rustic Fries & Mushy Peas, Garden Peas or Salad £14
- Beef and Haggis Pie, Vegetables, Herb Mash or Rustic Fries £14.5
- Boat Inn Chicken OR Vegetable Thai Green Curry, Coconut & Fennel Rice, Beansprouts (GF)(N) £13
- Red Wine Braised Beef Short Rib, Clapshot, Buttered Seasonal Vegetables £17
- Slow Cooked Sticky Pork Belly, Egg Noodles, Sesame and Spinach £17
- Torbay Sole Fillets, Anchovy & Olive Butter, Dill & New Potato Crush £17 (GF available)
- Mediterranean Vegetable Gratin (GF Available)(Ve) £14

*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

**(Not available between 2pm - 5pm, Monday - Friday)**

- Marinated Scottish Farmed Chicken Fillet Burger, Brie, Bacon, Salad & Rustic Fries (GF available) £14
- 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) £14
- Steak Sandwich with Caramelised Red Onion, Aioli, Salad & Rustic Fries (GF available) £14
- Scottish Accredited Thin Cut 21 Day Matured Rump

## Available from 5pm

- 8oz Scottish Reared Rib Eye Steak, Rocket, Parmesan Shavings, Balsamic & Rustic Fries (GF available) £25
- 28 Day Air Dried Scottish Accredited Rib Eye weighed at 8oz before cooking
- Cooked with fat on for maximised flavour
- Dressed Board of Lamb Steak £17
- Cooked with fat for maximum flavour
- or Scottish Farmed Chicken Breast £14**
- or Portabello Mushroom, Fet Like Cheese and Caramelised Onion (Ve & GF available) £12**

*All Boards are served with Smokey Roast Wedges, Salad & Homemade Slaw*

## Toppings £2

- Cheddar
- Brie
- Blue Cheese
- Goats Cheese
- Jalapeños
- Mushroom
- Bacon
- Grilled Halloumi
- Black Haggis

## Sauces £3

- Peppercorn
- Blue Cheese
- Diane

## Sides £3

- Rustic Fries
- Herb Mash
- Onion Rings
- Garlic Bread / With Cheese
- House Salad
- Seasonal Vegetables
- House Wedges - Smoked
- House Wedges - Unsmoked

*All of our Dishes Prepared Freshly in our own Kitchen Where Nuts and Gluten are Present  
Please make your server aware of any guests with Food Allergies, a full allergens menu will be provided*

## Brunch 7:30-11:30am

The Boat Inn Full Scottish Breakfast £8.50  
Bacon, Sausage, Black Haggis, Potato Scone, Tomato, Egg & Baked Beans  
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

## Lunch Platters 12-5pm

### Ploughman's Board £12

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

### Seafood Board £12

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

### Vegan Board £12

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

*Gluten Free Bread Available on Request*

## Sandwiches 12-5pm

Chicken with Cajun Mayonnaise & Rocket with Crisps & Salad £6.5

Bacon, Lettuce & Tomato with Crisps & Salad £6.5

Scottish Smoked Salmon & Cream Cheese on Granary Bread, Capers & Red Onion, Crisps & Salad £7

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

Sticky Pork Belly Wrap with Crispy Noodles and Bean Sprouts, Crisps and Salad £7

**Soup and Sandwich, add £2  
Upgrade Crisps to Rustic Fries, add £1**

## Some of Our Great Local Producers:

Fish freshly landed in Peterhead

Lamb, Venison & Rib Eye Steak:

Menzies Butchers, Braemar

Eggs: Katie's Eggs

Vegetables: Turriffs, Montrose

Cheese: Cambus o' May Dairy  
& Devenick Dairy

Bread: JG Ross, Inverurie

Ice Cream: Cream of Galloway

Sorbet: Isle of Arran

## Desserts

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

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

Rhubarb & Ginger Cheesecake £6.5

Kladdkaka Swedish Sticky Chocolate Cake, Spiced Orange Mascarpone £6.5

Coffee & Coconut Crème Caramel (Ve) £7

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

Ice Cream Selection (GF available) £5.5

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

Sorbet Selection (Ve, GF available) £5.5

Please ask for our selection - Choose 3 Scoops

Local Scottish Cheeseboard Selection £7.5

Grapes, Apple, Scottish Oatcakes & Homemade Chilli Jam

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*GF-Gluten Free V-Vegetarian Ve-Vegan N-Nuts in Recipe*