

Appetizers

Marinated Olives £3

Toasted Ciabatta,
Oil & Balsamic £3

Seeded Granary Bread
and Butter £2

Starters

Soup of the Day - Granary Bread £4 (v)

Arbroath Smokie, Horseradish, Radish, Apple, Red Onion, Caraway (GF available) £7

Summer Salad with Lemon Marinated Grilled Haloumi, Peach, Toasted Pumpkin

(Ve / GF available) £7 / £13

Wark Farm Freshly Baked Pork Pie, House Chilli Jam £6.5

Warm Potted Crayfish Tails with Granary Bread (GF available) £8

Specials

Please ask one of our crew
for the special of the day

We love to try new dishes -
let us know what you would
like to see on the menu!

Menu

12pm - 8.45pm

Battered or Grilled (GF) North Sea Haddock £14

With Rustic Fries & Mushy Peas or Salad OR Large Salad Only (GF available)

Rabbit Stew £17

Butter Beans, Menzies Garlic Sausage, Herbed Mash

Pan Roasted Sea Bream £17

Salsa Verde, Dauphinoise Potatoes, Wilted Greens (GF available)

Vegan Sweet Potato Chilli £13

Pico de Gallo, House Guacamole, Vegan Cheese, Loaded on Corn Chips or Rustic Fries (Ve / GF available)

All our dishes are freshly prepared with care in our own kitchen - why not enjoy some of our nibbles or starters whilst you are waiting
Many of our dishes can be made Gluten Free - please advise us of any food allergies

From The Grill

8oz Scottish Reared Rib Eye Steak £26

Rocket, Parmesan Shavings, Balsamic & Rustic Fries (GF available)

28 Day Air Dried Scottish Accredited Rib Eye weighed at 8oz before cooking cooked with fat on for maximum flavour

Enjoy Blue Cheese or Peppercorn Sauce £3

Scottish Reared Lamb Steak £17

Rocket, Red Onion and Mint Salad, Dauphinoise Potatoes & Redcurrant Jus (GF available)

cooked with fat on for maximum flavour

Shed Burger £14

Hand Pressed 100% Double Beef Pattie, Double Melted Cheese, House Hickory Smoked Bacon, Caramelised Onion,
Angus & Oink Red House Kansas City BBQ Sauce, Lettuce, Tomato, Red Onion, Pickles, Sesame Bun
Rustic Fries and House Slaw

Roast Sweet Potato Burger £14

Garlic and Thyme Roasted Sweet Potato, Grilled Halloumi **OR** Melted Vegan Mozzarella, House Chilli Jam, Lettuce,
Tomato, Red Onion, Jalapenos, Sesame Bun, Fries and Slaw (Ve available)

Buffalo Chicken Roll £14

Shredded Buffalo Spiced Chicken, Melted Cheese, Smoked Bacon, House Bourbon & Maple Glaze, Lettuce, Tomato, Red
Onion, Pickles, Sesame Bun, Fries and House Slaw

Heart & Seoul Vegan Mushroom Burger £14

Garlic & Thyme Confit Mushroom, Caramelised Onion, Vegan Cheese, Korean BBQ Sauce, Rocket, Tomato, Jalapenos,
Sesame Bun, Fries and Asian Slaw (Ve available)

GF Bun available with all Burgers - Add £1

Sides

Rustic Fries £3

Onion Rings £3

House Slaw £3

House Salad £3

Sweet Potato Fries £4.5

Wilted Greens £3

Dauphinoise Potatoes £3

Herby Mash £3

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

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

Brunch

9:30-11:30am

The Boat Inn Full Scottish Breakfast: Bacon, Sausage, Black Pudding, Potato Scone, Tomato, Egg, Baked Beans £8.5

Potato Scone Stack with Mushroom, Roast Tomato & Egg OR Vegan Sausage (V) (Ve available) £7

Creamy Scottish Porridge with Dates, Hazelnuts & Honey (V) £4.5

Three Giant Fluffy Bannock Pancakes with Crispy Bacon **or** Fruit compote & Maple Syrup (V) £7

Scottish Smoked Salmon and Scrambled Egg with Capers (GF available) £9

Breakfast In A Roll with 2 Fillings: Sausage, Fried Egg, Bacon, Vegan Sausage, Mushroom, Black Pudding £4.5

Boat Royale: Toasted Bagel, Rocket, Smoked Salmon, Poached Egg, Hollandaise, Micro Herbs £9

Boat Benedict: Toasted Bagel, House Hickory Smoked Bacon, Chilli Jam, Grilled Halloumi, Poached Egg, Hollandaise, Micro Herbs £9

Hoard or Share

Boat Inn Nachos £7

Corn Chips, Melted Cheese, House Guacamole, Pico de Gallo

Fish Board £13

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

Ploughman's Board £13

Selection Scottish Cold Meats, Cambus O May Cheese, Wark Farm Pork Pie, Chilli Jam, Oat Cakes

Vegan Board £11

House Hummus, Nuts, Olives, Apples, Carrot, Cucumber
Vegan Cheese, Chilli Jam, Granary Bread

GF bread available on request

Sandwiches

Served Daily 12pm - 4:30pm

Roast Chicken, Asian Slaw, Mayo, Rocket £6.5

Bacon, Mayo, Lettuce, Tomato £6.5

Roast Kettle Ham & Brie Sandwich with Chilli Jam £6.5
(for Ham only £5)

Sausage, Melted Mozzarella, House Pesto, Sun-blush Tomatoes £6.5

Moroccan Sweet Potato Wrap, Hummus, Sun Blush Tomatoes,
Rocket & Basil £6.5 (Ve)

Scottish Smoked Salmon & Cream Cheese with Chives on Granary Bread,
Capers & Red Onion £6.5

Enjoy Soup with your Sandwich - add £2

Upgrade Crisps to Rustic Fries - add £1 - Sweet Potato Fries - add £2.5

GF Bread available on request

Kids Menu

A Little Something - £3

Cheese or Ham Sandwich

White or Brown Bread with Crisps and Crunchy Apples

Bigger Appetites - £6

(Served All Day)

Battered or Grilled Haddock

Breaded Scampi

Battered or Grilled Chicken Goujons

Boat Inn Beef Burger

Sweet Potato Chilli (Ve)

*All meals served with Rustic Fries and Baked Beans, Garden
Peas or Salad*

Sweet Treats

Sticky Toffee Pudding & Ice Cream £3

One Scoop of Ice Cream or Fruit Sorbet £2

Desserts

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

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

Summer Fruit Crumble, Vanilla Taste of Arran Ice Cream £6.5

Maldon Sea Salt Salted Caramel Cheesecake £6.5

Vegan Lime & Coconut Mousse with Roasted Pineapple (Ve / GF) £6.5

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

Sorbet Selection (Ve, GF available) £5.5

Please ask for our selection - Choose 3 Scoops

Local Scottish Cheeseboard Selection £8

Grapes, Apple, Scottish Oatcakes & Homemade Fruit Compote

Please see our chalk board for our Homebakes Selection - £3

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