

APPETIZERS

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

STARTERS

Soup of The Day	£5
Seeded Granary Bread. GF Available	
Pulled Crispy Duck	£10
Beetroot Rosti, Orange & Ginger GF Available	
Eske Gin Cured Gravalax	£10
Dill & Horse Radish Creme Fraiche, GF Available	
Maple & Chilli Roast Pumpkin	£8.5
Tempeh, Toasted Almonds GF / Ve Available	
Boat Inn Nachos	£10
Corn Chips with Melted Cheese, House Guacamole, Pico de Gallo, Jalapenos. GF/Ve Available	
East Coast Cured Plate	£9
Edinburgh Cured Salami Selection, Planeta Extra Virgin Olive Oil, Marinated Olives, House Focaccia	

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
Eggs: Katys Eggs of Torphins
Pork Pies: Wark Farm of Alford
Sauces: Angus & Oink of Aboyne
Vegetables: Turrieffs 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	£16
Choose: Grilled Haddock as GF option Rustic Fries & Mushy Peas, Salad, Garden Peas OR Large Salad Only.	
Roast Turkey	£19
Pigs in Blankets, Roast Tatties, Warm Sprout Slaw, Caraway Maple Roots, Cranberry Jus GF Available	
Vegan Lentil Roast	£16.5
Roast Tatties, Warm Sprout Slaw, Caraway Maple Roots, Cranberry Jus GF/Ve Available.	
Pan Roast Venison	£19.5
Red Cabbage, Black Haggis, Mash, Crispy Kale, Red Wine & Juniper Jus GF Available	
Pan Roast Cod	£19.5
Butter Bean Stew, Smoked Bacon, Leeks & Spinach GF Available	
Pie Of The Day	
Rustic Fries or Creamy Mash, Green Veg See Board. Add Blue Cheese Topping +£1	
Super Stuffed Salad	£17
Choose: Grilled Marinated Chicken OR Halloumi OR Falafel OR Crayfish, Mixed Leaves, Pico de Gallo, Quinoa, House Guacamole, Sesame Slaw Extra topping £3 each. GF/Ve Available	
Scottish Ribeye Steak	£29
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 & Rustic Fries. + Blue Cheese Sauce / Peppercorn Sauce £3.5	

BURGERS

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

Shed £16	Venison £17	KF Sea Sub £16	Foghorn Leghorn £16	Cheeky Chickpea £15
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	Menzies of Braemar 6oz Venison Pattie, Double Melted Cheese, Tamarind Mayo, Crispy Onions, Lettuce, Tomato & Pickles	Fish Goujons, Seaweed Tartar, Lettuce, Tomato, Red Onion & Pickles	Marinated Grilled Chicken, Hickory Smoked Bacon, Melted Smoked Cheese, House Jack & Maple Glaze, Lettuce, Tomato, Red Onion & Pickles	Spiced Chickpea Patties A&O BBQ sauce, Lettuce, Tomato, Red Onion & Pickles + melted cheddar + melted vegan mozzarella

*Gluten Free and Vegan Bun Available with all Burgers on Request
Upgrade to Truffle Parmesan Fries + £2.5*

SIDES

Rustic Fries	£4	Warm Sprout Slaw	£4.5
Rustic Fries, Parmesan, Truffle Oil	£5	Creamy Mash	£4
Onion Rings	£4	House Salad	£5
Sesame Slaw	£4	Chilli Jam	£1



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	£9
Creamy Scottish Porridge Dates, Hazelnuts & Honey V / GF Available	£4.5
Scottish Pancakes with Crispy Bacon & Maple Syrup OR Fruit Compote & Maple Syrup (V)	£9
Scottish Smoked Salmon with Scrambled Eggs & Capers. GF Available	£11
Breakfast In A Roll Choose 2 Fillings: Sausage, Fried Egg, Bacon, Vegan Sausage, Mushroom, Black Haggis	£4.5
Boat Royale Toasted Bagel, Rocked, Smoked Salmon, Poached Egg, Hollandaise, Pea Shoots	£11
Boat Benedict Toasted Bagel, Hickory Smoked Bacon, Chilli Jam, Grilled Halloumi, Poached Egg, Hollandaise, Pea Shoots	£11
Mushroom & Spinach Granary Toast, Garlic Infused Virgin Olive Oil, Pumpkin Seeds, Optional Poached Egg (+£1.25). GF/Ve Available	£9

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HOARD OR SHARE

Served 12pm - 4:30pm

Fish Board £15

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

Ploughman's Board £15

Selection of Scottish Cold Meats, Cheeses, Wark Farm Pork Pie, Chilli Jam, Oatcakes

Vegan Board £15

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

Gluten Free Bread Available on Request

SANDWICHES

Served Daily 12pm - 4:30pm

Grilled Halloumi Wrap Guacamole & Chilli Jam	£8
Reubens Toasted Ciabatta Pastrami, Smoked Cheese, Pickles, Red Kraut, Mustard Mayo	£11
Roast Kettle Ham & Brie Chilli Jam. (Ham Only - £5)	£8
Christmas Club Turkey, Bacon, Cheese, Lettuce, Tomato, Mayo, Cranberry	£11
House Hummus Wrap (ve) Sun-blush Tomatoes, Rocket & Crispy Basil	£8
Scottish Smoked Salmon with Cream Cheese, Capers, Red Onion on Toasted Bagel	£10

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

KIDS MENU

A Little Something 12pm - 4.30pm

Cheese or Ham Sandwich	£3
Served with Crisps and Crunchy Apples	

Bigger Appetites 12pm - All Day

Battered or Grilled Haddock	£7.5
Breaded Scampi	£7.5
Battered or Grilled Chicken Goujons	£6.5
Boat Inn Beef or Cheese Burger	£6.5
Macaroni Cheese	£6.5

All Served with Rustic Fries and Baked Beans, Peas or Salad

Sweet Treats

Sticky Toffee Pudding & Ice Cream	£3
One Scoop Ice Cream or Sorbet	£2

DESSERTS

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce & Ice Cream	£7
Highland Affagato - Vanilla Ice Cream, Espresso & Drambuie GF Available	£6.5
Clootie Dumpling, Brandy Chantilly Cream	£7
Dark Chocolate & Cointreau Orange Liqueur Mousse GF/Ve Available	£8.5
Apple Tart Tatin, Caramel Sauce, Vanilla Ice Cream	£8.5
Ice Cream with Hot Fudge Sauce GF Available	£7
Sorbet Selection (Please Ask) GF Available	£7