



E A S T E R S U N D A Y

STARTER

Chunky Veg £5

Seeded Granary Bread (Ve / GF available)

Bone Marrow & Smoked Chicken Terrine £8.5

Apricot Chutney, Mustard Leaves (GF available)

Goats Cheese Croquettes £9

Red Onion Jam

MAIN

North Sea Haddock £16

Battered or Grilled, Rustic Fries & Mushy Peas, Garden Peas or Salad
(GF available)

Shed Burger £16

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 (GF available)

Roast Gammon £18

Garlic and Thyme Roast Tatties, Spring Vegetables, Yorkshire Pudding, Irn Bru Glaze
(GF available)

Super Stuffed Salad Bowl £17

CHOOSE Vegan Falafel or Crayfish
Mixed Leaves, Pico de Gallo, Quinoa, House Guacamole, Sesame Slaw
(GF/ Ve available)

Beef and Black Haggis Pie £15

Rustic Fries OR Mash, Buttered Spring Greens

Pan Fried Marinated Tempeh £17

Pak Choi, Mushroom, Sesame, Rice Noodles.
OR with Marinated Chicken Breast
(GF/Ve Available)

DESSERT

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce £7

Popcorn Panacotta, Salted Caramel £8.5

(GF available)

Rhubarb & Apples Crumble with Almond, Ice Cream £8

(Ve/GF available)

Isle of Arran Vanilla Ice Cream with Hot Fudge Sauce £7

(GF available)

All our menu is freshly prepared in our own kitchen where nuts and gluten are present. Please make staff aware of any food allergies.