



## **G R O U P M E N U**

### **STARTER**

#### **Crispy Goats Cheese Croquettes**

Red Onion Jam

#### **Bone Marrow & Smoked Chicken Terrine**

Apricot Chutney, Mustard Leaves (GF available)

#### **Dirty Martini Mussels**

Tipple Gin, Vermouth, Garlic, Cream with Granary Bread  
(GF available)

### **MAIN**

#### **North Sea Haddock**

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

#### **Shed Burger**

100% Double Beef Pattie, Hickory Smoked Bacon, Melted Smoked Cheese, Caramelised Onion, A & O Red House Kansas BBQ Sauce, Lettuce, Red Onion, Pickles and Rustic Fries  
(GF available)

#### **Pan Fried Tempeh**

Pak Choi, Mushroom, Sesame, Rice Noodles (GF/Ve available)

#### **Sticky Spiced Pork Belly**

Haggis Bon Bon, Celeriac Mash, Apple Cider Jus, Spring Greens  
(GF available)

### **DESSERT**

#### **Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce**

#### **Rhubarb & Apple Crumble with Almond,**

Isle of Arran Vanilla Ice Cream  
(Ve available)

#### **Highland Affogato - Vanilla Ice Cream, Espresso, Drambuie**

(GF available)

**2 x course £28**

**3 x course £35**

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

A discretionary 12.5% service charge will be added to all tables of 12 or more.  
Please be aware we are unable to split bills.