



G R O U P M E N U

STARTER

Grilled Goats Cheese Salad

Salad Leaves, Tomato, Red Onion, Roasted Walnut (GF available)

Creamy Garlic Confit Mushrooms

Garlic Infused Granary Toast, Fresh Rocket (GF/Ve available)

Molasses Braised Brisket

Tattie Skin Crisps, Sour Cream, Chives (GF available)

MAIN

North Sea Haddock

Battered **OR** Grilled, Rustic Fries & Salad
(GF available)

Sherry Braised Pig Cheeks

Cheesy Garlicky Aligot Potatoes,
Honeyed Carrots, Crispy Kale
(GF available)

Caribbean Peanut Curry

Tempeh **OR** Chicken Breast, Lemon Rice & Peas, Pineapple Salsa
(Ve available)

Beef & Haggis Pie

Creamy Mash & Seasonal Veg

DESSERT

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce

Key Lime Pie Cheesecake

Spiced Caramelised Pear Sponge with Vegan Custard

(GF/Ve 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.