



## G R O U P M E N U

### STARTER

#### **Black Haggis Spring Roll**

Bacon Jam, House Pickles

#### **Harissa and Lime Prawn Cocktail**

(GF available)

#### **Smashed White Bean & Truffle**

Crispy Sage, Toasted Walnut, Garlic and Rosemary Focaccia  
(Ve / GF available)

#### **Grilled Goats Cheese Salad**

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

### MAIN

#### **Battered North Sea Haddock**

Rustic Fries, Salad

(GF grilled alternative 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)

#### **Roast Turkey**

Pigs in Blankets, Roast Tatties, Warm Sprout Slaw, Carraway & Maple Roots, Cranberry Jus  
(GF available)

#### **Vegan Lentil Roast**

Roast Tatties, Warm Sprout Slaw, Carraway & Maple Roots, Red Wine Jus  
(GF/ Ve available)

### DESSERT

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

Vegan/GF Spiced Pear & Toffee Pudding option available

#### **Cloutie Dumpling**

Brandy Chantilly Cream

#### **Black Forest Tiramisu, Amarreti Crumb**

**2 x course £29**

**3 x course £37**

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.