



## G R O U P M E N U

### STARTER

**Haggis Spring Roll**  
Bacon Jam, House Pickles

**Harissa and Lime Prawn Cocktail**  
(GF available)

**Smashed White Bean & Truffle**  
Crispy Sage, Garlic, Toasted Walnut, Home Baked 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)

**Boat Inn Thai Green Curry**  
Choose Chicken or Tempeh  
Coconut Rice  
(GF/Ve available)

**Pan Roast Venison**  
Pearl Barley Risotto, Roasted Beets Puree, Bramble Jus

### DESSERT

**Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce**  
Vegan/GF Spiced Pear Sponge & Vegan Custard Option Available

**Highland Affagato - Vanilla Ice Cream, Espresso, Highland Nectar**

**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.