

## NIBBLES

Marinated Olives (Vg)(GF)	5
Breadbasket and Olive Oil, Balsamic (Vg)	7
Spiced Chicken Wings	7
Ciabatta Bites (V)	7
Scottish Haggis Bon Bons	6

## STARTERS

<b>Chef's Soup of the Day (GF*)(V)</b> Sourdough and butter	9	<b>Glazed Halloumi Cheese (V)(GF)</b> Watermelon salsa, raspberry vinaigrette	8
<b>Cullen Skink (GF*)</b> Sourdough and butter	12	<b>Chicken &amp; Herb Terrine</b> Broad bean and lemon, brioche crisp	9
<b>West-Coast Mussels</b> Coconut milk, chilli and coriander	9	<b>TO SHARE:</b>	
<b>Cairngorm Gin Cured Salmon</b> Cucumber, beetroot, and tonic gel	12	<b>Continental Meats Platter</b> Mortadella, pastrami, prosciutto, salami, bread, pickles and chutney	25
<b>Venison Carpaccio (GF)</b> Rocket, parmesan, tonka bean aioli	11		

## MAIN COURSES

<b>Slow-Roasted Pork Belly (GF)</b> Parsnip puree, parmentier potatoes, cider gravy	22	<b>Steak Pie</b> Slow-braised Scotch beef topped with golden puff pastry, seasonal vegetables, chips or mash	18
<b>Chicken Supreme</b> Mash potato, black pudding, blackened corn, thyme jus	22	<b>Scampi in a Basket</b> Salad leaves, tartar sauce, chips, lemon	19
<b>Pan Seared Cod Fillet (GF)</b> Spinach sautéed potato and mussels vinaigrette	25	<b>Fish and Chips (GF*)</b> Tartar sauce, marrowfat peas and lemon	19
<b>Spiced Sausage Rigatoni</b> Rich tomato sauce, and Parmesan cheese	19	<b>Mac &amp; Cheese (V)</b> Salad leaves and chips Add bacon	17 3
<b>Roasted Butternut Squash and Sage Risotto (V)(GF)</b> Rocket and lemon oil	19		
<b>Herb-Crusted Loin of Lamb</b> Fondant butternut squash, red wine reduction	32		
<b>Roasted Cauliflower Steak (V)(GF)</b> Hummus and coriander gremolata	18		

## SALADS

<b>Apple and Celery Salad (V)</b> Add chicken Add parma ham	16 5 5
-------------------------------------------------------------------	--------------

## BURGERS & STEAKS

<b>8oz Rump</b>	25
<b>8oz Bavette</b>	24
<b>8oz Sirloin</b>	34
<b>Chicken Breast</b>	19
<b>All with chips, tomato, flat cup mushroom</b>	
<b>Sauces</b> peppercorn, garlic butter, blue cheese, chimichurri, red wine jus	each 4
<b>Prime burger</b> Toasted bun with lettuce, red onion, relish, chips	19
<b>Venison burger</b> Toasted bun with lettuce, red onion, relish, chips	22
<b>Cajun Spiced Chicken Burger</b> Toasted bun with lettuce, red onion, relish, chips	19
<b>Beetroot, Red Pepper &amp; Quinoa Burger</b> Toasted bun with lettuce, red onion, relish, chips	19

## SIDES

<b>Chips (Vg)(GF)</b>	5	<b>Wilted Spinach and Broccoli (V)(GF)</b>	5	<b>Onion Rings (V)</b>	5
<b>Sweet Potato Fries (Vg)(GF)</b>	5	<b>Dressed House Salad (V)(GF)</b>	6	<b>Cheesy Garlic Bread (V)</b>	5
<b>Garlic Mushrooms (V)(GF)</b>	5				

(V) - Vegetarian | (GF) - Gluten Free | (GF\*) - GF Bread Substitute | (Vg) - Vegan

Please speak to your server to inform us of any special dietary requirements. Some of our dishes can be made vegan please ask your server for details.

A discretionary 10% service charge will be added to your bill.

The Boat Hotel Bar & Restaurant, Deshar Road, Boat of Garten, PH24 3BH | t: 01479 831258 | e: info@boathotel.co.uk | w: www.boathotel.co.uk

WHITE WINE		175ml	Bottle
1.	<b>PINOT GRIGIO, TERRE DE CHIETI, ABRUZZO, BELLA MODELLA, Italy</b> Widely appreciated for its zesty, citrus character and refreshing finish.	7.5	27
2.	<b>SAUVIGNON BLANC RESERVA, LOS ESPINOS, Chile</b> Delivers appealing tropical fruit flavours. Very much a crowd pleaser.	8	28
3.	<b>CHARDONNAY, MONTSABLE, France</b> Characterised by tastes of white fruits, slightly floral with a long dry classy Chardonnay finish.	8.5	31
4.	<b>PICPOUL DE PINET, DOMAINE DE MONTREDON, France</b> Great with seafood, Picpoul's grapefruity and citrus style is topped off with a rounded soft finish.	9	35
5.	<b>GAVI DOCG, IL FORTE, Italy</b> Very approachable easy drinking Gavi, with fresh pear aromas and peach, apricot tastes.	9.5	41
6.	<b>ALBARINO, LEMBRANZAS, Spain</b> Popular in the north of Spain with shellfish but also works well with white meats and vegetable dishes.		45
7.	<b>POUILLY FUME, LES LOGES, DOMAINE PIERRE MARCHAND, LOIRE, France</b> A complex, concentrated example of Pouilly Fumé with well balanced, crisp gooseberry and blackcurrant leaf fruit overlaid with hints of citrus and mineral. The finish is elegant and long with hints of flint and ripe apple.		55

RED WINE			
8.	<b>CARMÉNÈRE, CENTRAL VALLEY, COSTA VERA, INDÓMITA, CENTRAL VALLEY, Chile</b> Chile's indigenous red variety, lovely fruit, perfectly suited to drinking on its own and with food.	7.5	27
9.	<b>MONTEPULCIANO D'ABRUZZO, ALTOPIANO, FEUDO ANTICO, Italy</b> Exhibiting wild cherry, violets, full-bodied with a touch of spice.	8	28
10.	<b>MERLOT, LARGESSE, France</b> Soft easy-drinking flavours of rich cherry and blackberries.	8.5	31
11.	<b>RIOJA, TEMPRANILLO, BODEGAS MANZANOS, Spain</b> Rioja, a region in the north of Spain, produces a variety of styles – this one is fruity and pure.	9	35
12.	<b>MALBEC, MAN MEETS MOUNTAIN, Argentina</b> Meat-friendly red from the arid desert-like area below the Andes. Powerful dark ruby colour with rich, spicy, bright fruit flavours.	9.5	41
13.	<b>SHIRAZ, THE OPPORTUNIST, Australia</b>	11	40
14.	<b>BOURGOGNE PINOT NOIR, LES FORTUNES, CHANZY, BURGUNDY, France</b>		56

ROSÉ WINE			
15.	<b>WHITE ZINFANDEL, HEADLANDS COVE, USA</b> Shades of raspberry and strawberry mingled with melon abound in this fruity medium-sweet rose.	7.5	27
16.	<b>TEMPRANILLO ROSADO, AZAGRA, Spain</b> A nose packed with red fruits aromas backed up with floral notes of rose petals and cherry blossom. Medium-bodied on the palate with further flavours of raspberries and strawberries	8	28

SPARKLING WINE & CHAMPAGNE			
20.	<b>PROSECCO FRIZZANTE, Italy (20cl Bottle)</b> Fun in a mini bottle. A beautifully fruity frizzante!		10
21.	<b>PROSECCO, SPUMANTE, LA VITA SOCIALE, Italy</b> Incredibly popular fizz showing off its aromatic apple and pear flavours.		35
22.	<b>TAITTINGER BRUT RESERVE, CHAMPAGNE, France</b> Classic Grande Marque champagne from a highly-regarded brand.		80

DRAUGHT			DRAUGHT SOFT DRINKS			
	½ PINT	PINT	Dash	Half	Pint	
Uile-Bheist Lager	3.5	6.25	Diet Coke	1.5	3	4
Inverness Lager, ABV4.6%			Coke	1.5	3	4
Uile-Bheist Forest Dweller	3.75	6.5	Lemonade	1.5	3	4
Inverness Pale Ale IPA, ABV5.6%			Juice	1.5	3	4
Uile-Bheist Dark Horse	3.5	6.25	Orange, apple, cranberry, pineapple			
Highland Stout, ABV5.0%						
Uile-Bheist Highland Storm	3.5	6.25				
Inverness Session Ale, ABV4.2%						
Inches Cider	3.5	6				
England, ABV4.5%						
BOTTLE BEER			SOFT DRINKS			
Tiger 330ml		5.5	J2O Flavours 275ml			4
Heineken 330ml		5.5	Appletiser 275ml			4
Sol 330ml		5	Coca Cola Bottle 330ml			4
Desperados 330ml		5.5	Diet Coke/Coke Zero 330ml			4
Old Mout Cider Various Flavours 500ml		6.5	Irn-Bru/Diet Irn-Bru Bottle 330ml			4.5
			Fever Tree Tonic 200ml			3.75
			Fever Tree Ginger Beer 200ml			4
			Sparkling Water / Still 330ml			3.5
			Sparkling Water / Still 750ml			5
			Kids' Fruit Shoot 275ml			3
ALCOHOL-FREE						
Heineken 0.0 330ml		4				
Erdringer 500ml		6				