



THE BOAT

COUNTRY INN & RESTAURANT

NIBBLES

Scottish haggis bon bons	7
Artisan bread, olive oil, balsamic (VG)	8
Pitted marinated olives (VG/GF)	6
Spiced chicken wings	8

STARTERS

Chef soup of the day (*GF) artisan bread, butter	9
Classic prawn cocktail crispy lettuce, Marie rose, lemon, ciabatta wafer	14

MAIN COURSES

Slow roasted locally sourced pork belly (GF) parsnip puree, Parmentier potato, baby vegetables, cider gravy	24
Braised feather blade of beef (GF) mashed potato, fricassee of greens, tender steamed broccoli, onion gravy	25
Pan-seared Scottish salmon fillet (GF) orange braised fennel, parsley new potato, wilted greens, caper butter	26
King Prawn linguine garlic and chilli tomato sauce, rocket	22
Chicken supreme mashed potato, black pudding, tender stem broccoli, blackened corn, thyme jus	23
Chargrilled Highland venison steak (GF) braised red cabbage, Hasselback potatoes, demi-glace	32
Garlic roasted aubergine (VG/GF) herbed new potato, seasonal vegetables, tomato sauce	20

SIDES

Rosemary roasted potato (V/GF)	6
Chilli, parmesan chips	8
Garlic mushrooms (V)	6

Cairngorm Gin cured salmon (*GF) cucumber, beetroots, tonic gel	13
Home-smoked BBQ pork ribs asian slaw, sesame seeds	12
Highland venison carpaccio (*GF) rocket, parmesan shavings, tonka bean aioli	13
Tempura cauliflower (V) spring onion, chilli, Madras aioli	10
Cullen skink (*GF) artisan bread, butter	13
Scottish West-Coast mussels (*GF/*DF) (starter-10, main-20) coconut milk, chilli & Coriander	13
Homemade hummus (*VG/GF) roasted vegetables	8
Chicken Liver Parfait (*GF)	7

Roasted cauliflower steak (VG/GF) homemade hummus, coriander gremolata	20
Steak pie slow braised scotch beef topped with golden puff pastry, seasonal vegetable, chips or mash	20
Beer battered Haddock fillet chips, tartar sauce, mushy peas, lemon	22
Scampi in a basket salad leaves, tartar sauce, chips and lemon	22
Spiced sausage rigatoni rich tomato sauce and parmesan cheese	20
Mac and cheese (V) add bacon 4 salad leaves and chips	18

SALADS

Buffalo Mozzarella & Spinach Salad (V) honey Mustard Dressing & Sunflower Seeds	18
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Sweet potato fries (GF/VGN)	7
Garlic bread (add cheese 2) (V)	6
Garden salad (V)	6

DESSERTS

Salted caramel chocolate tart honeycomb ice cream, salted caramel sauce	10
Selection of Arran ice cream crumble, fruits	10
Scottish cheese board grapes, Walkers oatcakes, chutney	15
Coconut Panna cotta (*GF, VG) with citrus compote	10
Sticky toffee pudding (*GF) vanilla ice cream and toffee sauce	10

GRILL

Simon Howie prime beef burger toasted bun, lettuce, red onion, relish, chips	20
Cajun spiced chicken burger toasted bun, lettuce, red onion, relish, chips	22
Balliefurth Farm venison burger toasted bun, lettuce, red onion, relish	22
Falafel, spinach burger (V) toasted bun, lettuce, red onion, relish	20
All burgers toasted brioche bun, lettuce, red onion, burger relish, red cabbage slaw, chips	
Sirloin steak 8oz (GF) flat cup mushroom, chips, tomato	36
Rump steak 8oz (GF) flat cup mushroom, chips, tomato	27
Flat iron grilled chicken (GF) flat cup mushroom, chips, tomato add bacon 2, fried egg 2, peppercorn sauce 4, gravy 4, cheese 2	22

(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.

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WHITE WINE

	175 ml	bottle
1. Chenin Blanc, The Cove, South Africa South Africa, classic white grape varietal, this chenin Blanc has mouth-watering tropical fruits balanced by racy acidity.	7.5	28
2. Mureda Sauvignon Blanc, Valdepenas, Spain Pleasantly fruity, pineapple and peach, floral notes. Fresh, rounded, fruity aftertaste	7.5	28
3. Pinot Grigio, Col Di Sotto, Italy Delicious, silky white, pear and apple, honey-almond notes. Easy drinking, refreshing, delicate	8	30
4. Chardonnay, Sea Change, Italy Easy drinking and full of flavor – fresh citrus, tropical fruits dominate the palate. Notes of black pepper and lime pair with a crisp, mouth-watering acidity. A well-balanced structure with a soft, delicious finish	8	30
5. Domaine Combe Rouge, Picpoul de Pinet, France A dry white with a light and delicate in style, pale gold colour and fresh fruit, floral aromas leading into a refreshing palate.	9	35
6. Gavi Salluvii Docg Castellari Bergaglio, Italy Produced from grapes of several vineyards, 'Salluvii' refers to the ancient name of the peoples of the Gavi region. Clean and fresh with aromas of fruit and a good mouth-feel.		42
7. Pouilly-Fume Corty Moreux Intro, France Wonderful concentration of fresh gooseberry and cut grass aromas with classic smoky, apple tart nose, nice full palate with good balance.		42

RED WINE

8. Montepulciano D'Abruzzo, Caleo, Italy This well-known Italian grape variety produces a rich red wine with spicy fruit and firm tannins.	7.5	28
9. Carmenere Valdemoro Blackberries, cherries and a hint of green pepper. Medium bodied with a smooth finish.	7.5	28
10. Mureda Merlot, Valdepenas, Spain Pleasant red fruit, blackberry and plum aromas with black pepper notes. This wine is well balanced, soft and elegant.	8	30
11. Grenache / Syrah, France This wine is a deep purple colour with nice minerality on the nose followed by round, juicy tannins in the mouth.	9	35
12. Pinot Noir, Le Versant, France Bright ruby red colour. Complex nose mixing fruity notes of cherry, raspberry completed by floral notes of liquorice and peony, fleshy and concentrated mouth with		40
13. Cabernet Franc, Ca Bolani, Italy A juicy and red fruit-forward flavor profile, perfect for those who appreciate the balance and approachability of Cabernet Franc wines. The finish is satisfying and comforting, making it an excellent choice for delightful and enjoyable wine experience.		42
14. Bordeaux 1883, Maison Sichel, France This Bordeaux has a deep ruby colour and aromas of black fruits, such as blackcurrants and blackberries, as well as a hint of oak and spices. On the palate, its full-bodied, rich, and smooth		45

ROSÉ WINE

1. White Zinfandel, Willowood, USA A lively, fruity Rose wine with aromas of red summer fruits and an attractive, crisp sweetness on the palate	7.5	28
2. Rouviere Rose Coteaux Varois, Chateau Routas, France Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity and refreshing finish.	8	30

SPARKLING WINES & CHAMPAGNE

Prosecco Spumante, Botter, Italy Fresh and fruity aromas of golden apples and white peach, with a delicate floral note. The palate is dry and refreshing with a lively mousse and a clean finish.	20	40
Champagne, Piaff, France Aromas of baked apple and bread dough lead to a palate of citrus and stone fruits. The finish is fresh and lively		80

DRAUGHT		ALCOHOL-FREE		SOFT DRINKS	
Uile-Bheist, Inverness lager ABV 4.6%	£3.75 PINT	Birra Morretti	330ml 6	J20 flavours	275ml 4
Uile-Bheist, Forrest Dweller Inverness Pale Ale IPA ABV 5.6	£3.75 PINT	Edringer	500ml 6	Appletiser	275ml 4
MURPHY'S IRISH stout beer ABV 4%	£3.75 PINT	Guinness	538ml 6	Coca cola bottle	330ml 4
Birra Morretti, Lager, Italian ABV 4.6%	£3.75 PINT	DRAUGHT SOFT		Diet coke/coke zero	330ml 4
Inches cider England 4.5%	£3.75 PINT	Diet coke	dash 1.5 half 3.50 pint 4.50	Irn Bru diet Irn Bru	4.5
BOTTLE BEER		Coke	dash 1.5 half 3.50 pint 4.50	Fever Tree tonics	4
Tiger	330ml 6	Lemonade	dash 1.5 half 3.50 pint 4.50	Fever Tree ginger beer	4
Heineken	330ml 6	Kids fruit shoots	275ml 3	Sparkling water / still	330ml 3.5
Sol	330ml 6	Juice	Dash 1.5 half 3 pint 4	Sparkling water /still	750ml 5
Desperados	330ml 6	Orange/apple/cranberry/pineapple			
Old Mout Cider (various flavours)	500ml 6.85				