



Starters

HOMEMADE SOUP OF THE DAY

served with crusty bread £5.25

BRUSCHETTA

fresh chopped tomatoes, basil and red onion served on toasted garlic bread £4.50

GRILLED GOATS CHEESE

On roast Mediterranean vegetables with red onion marmalade £6.45

EYEMOUTH CRABMEAT

with crème fraiche, chives and seasonal leaves served with toasted rye bread £7.45

SALT AND CHILLI SQUID

Crispy fried with kale and sweet chilli dip £6.75

THE BOATHOUSE PATE

served with beetroot chutney and oatcakes £6.95

OAK SMOKED SCOTTISH SALMON

with lemon, caper berries and horseradish cream sauce £8.45

GRILLED KING PRAWNS

in a garlic, lemon and parsley butter £9.75

HAGGIS, NEEPS AND TATTIES

with a whiskey cream sauce £6.95

WEST COAST OYSTERS (6)

served on ice with lemon and a red wine and shallot dressing £10.45

grilled with a cheddar cheese sauce and topped with parmesan and bacon crumbs £11.45

FRESH SCOTTISH MUSSELS

served with crusty bread

starter £7.45
main £13.95

choice of sauce:
white wine,
garlic and cream,
tomato and chilli,
Thai style



Sharing

NACHOS CON POLLO

Nachos topped with chicken, tomato sauce, cheese, sour cream and jalapenos
single £6.25 sharing £12.00

TAPAS

A daily selection of Scottish and continental gourmet bites served with warm pitta bread and hummus £12.45

garden peas	£1.50	mixed leaf salad with	
seasonal vegetables	£2.95	honey mustard or	
garlic bread	£1.95	balsamic dressing	£2.95
grilled mushrooms	£1.95	onion rings in beer	
bowl of chunky chips	£2.50	batter	£2.50



Main Courses

GOLDEN FRIED HAND CUT NORTH SEA HADDOCK

in our own beer batter served with lemon, chunky chips and homemade tartar sauce £10.95

OAK SMOKED HADDOCK

poached in milk on a chive mash topped with a poached egg and farmhouse cheddar cheese sauce £13.45

SEAFOOD CURRY

chunks of fresh fish in a homemade curried sauce blend served with lime and coriander pilaf rice and warm pitta bread £14.50

SEARED OBAN SCALLOPS

with local butchers black pudding, cauliflower puree and truffle oil £17.95

HOT SEAFOOD PLATTER

soft shell crab in a Tempura butter, grilled king prawns, queenie scallops, mussels and golden fried crispy squid, served with garlic mayonnaise and chunky chips £25.95

STIR FRY SOFT NOODLES

with pak choi, peppers, onions in a blend of oriental sauces
chicken £12.75
king prawn £14.75

MEATBALL & CHORIZO PASTA

in a roast pepper, tomato and garlic sauce with penne and topped with mozzarella, fresh basil and manchego cheese. £12.75

PORK BELLY

glazed in maple syrup with bbq pulled pork croquette, sweet potato mash and tempura vegetables £16.25

ROAST RUMP OF LAMB

cooked medium rare on a fresh pea ragout with sweet potato parmentiere £17.95

PULLED BRAISED BEEF

wrapped in parma ham with horseradish mash and honey roasted carrots and turnip £16.95



From the Grill

SCOTTISH SIRLION STEAK	£19.45
250g of grilled beef served with chunky chips and grilled tomato	
SCOTTISH RIB EYE STEAK	£19.45
250g of grilled beef served with chunky chips and grilled tomato	
BEEF BURGER	£10.95
250g of homemade burger char-grilled served on a brioche bun with iceberg lettuce, tomato, onion rings and chunky fries	
CAJUN CHICKEN BURGER	£10.45
char-grilled served in a brioche bun with iceberg lettuce, tomato, onion rings and chunky fries	
ADDITIONAL TOPPINGS	£1.95
• mozzarella	• bacon
• cheddar cheese	• pepper sauce
• blue cheese	• bearnaise sauce

please ask a member of staff for our drinks and dessert menu



Most allergies and dietary requirement can be catered for, Please ask your server for further information.