



THE  
**BOATSHED**  
RESTAURANT & BAR BISTRO

*Seniors Lunch Special*

2 COURSE - £22.00 // 3 COURSE - £27.00

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**STARTERS**

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**SOUP OF THE DAY**

Choice of two homemade soups served with crusty bread

**HOMEMADE CRISPY FRIED SAMOSA**

Filled with potato & green pea, mint, coriander, tomato chutney, tamarind and raita

**LEURBOST MUSSELS**

Cooked in white wine, shallots, cream and parsley with crusty bread

**CHARLES MACLEOD HAGGIS & BLACK PUDDING**

Mashed potato, shallot gravy, crispy onions, bacon

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**MAINS**

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**CHICKEN CHASSEUR**

Scottish chicken breast cooked with tomato, peppers, olives with mashed potato

**HEBRIDEAN WHITE FISH**

Chips, salad, lemon butter sauce

**SLOW COOKED FEATHERBLADE OF BEEF**

Glazed carrots, mashed potato, broccoli

**SUNDRIED TOMATO & MUSHROOM RISOTTO RICE**

Grano padano

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**DESSERTS**

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**STICKY TOFFEE PUDDING**

Vanilla ice cream

**CHOCOLATE FUDGE & COCONUT CHEESECAKE**

Double cream

**TREACLE TART**

Creme anglaise

**SELECTION OF LOCH NESS ICE CREAMS**

Our meat is supplied by local butchers Willie John MacDonald & Charles Macleod. Fish & shellfish are supplied by MacDuff Shellfish, Barra Atlantic & Islander Shellfish. We use Scottish fruits & vegetables when in season. If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed info on each dish.

Please inform your server of any food intolerances or allergies and we'll be happy to offer advice. we take every care to identify allergens in our ingredients but cannot guarantee dishes are 100% allergen free due to possible cross contamination of trace allergens during preparation and cooking. please ask our team for more information.

All tips, whether by card or cash, go straight to our amazing staff in full!

