THE
BOATSHED
RESTAURANT & BAR BISTRO

Market Menu

WELCOME...

SELECT YOUR DISHES FROM OUR MARKET MENU, AT THE SET PRICES OF TWO COURSES FOR £36.50 OR THREE COURSES FOR £48.00, OR MAKE YOUR SELECTION FROM OUR INDIVIDUALLY PRICED SPECIALS MENU.
YOU CAN ALSO CREATE YOUR OWN FEAST BY MIXING YOUR SELECTION FROM BOTH MENUS. ALL DISHES ARE PRICED INDIVIDUALLY.

STARTERS ALL £13.95

SPICY CRISPY FRIED PAKORA
Potato, onion & spinach pakora, raita, chutney, poppadom

PAN GRILLED VEGETABLES WITH OVEN BAKED GOATS CHEESE
Beetroot, avocado, tomato salsa, vinaigrette dressing

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

CHARLES MACLEOD HAGGIS & BLACK PUDDING TOWER
Mashed potatoes, shallot gravy, crispy onions, bacon

MAINS ALL £25.50

HEBRIDEAN HADDOCK FILLET
Courgette puree, butternut squash, pak choi, tomato, creamy makhani butter sauce

SCOTTISH FREE RANGE CHICKEN BREAST
Filled with haggis, broccoli, carrots, pomme puree, gravy

AYRSHIRE SLOW ROASTED PORK BELLY
Braised white cabbage, shallots, bramley apple, fine beans, ruby port honey reduction jus

HOMEMADE RAVIOLI PASTA
Filled with ricotta & spinach, tomato, basil pesto sauce, grana padano

DESSERTS ALL £11.00

STICKY TOFFEE PUDDING
Vanilla ice cream

TIRAMISU
Pouring cream

VEGAN & GLUTEN FREE STICKY TOFFEE PUDDING
Vegan vanilla ice cream

SELECTION OF THREE CHEESES
Oatcakes, chutney

LEMON CURD & COCONUT MERINGUE CHEESECAKE
Double cream

TOBLERONE & TOFFEE POPCORN SUNDAE

Specials Menu

PRE-DINNER

DRINKS £11.95

HARRIS SOUTHSIDER
Harris gin, vermouth, lemon juice, sugar syrup, fresh mint

ELDERFLOWER GIN FIZZ
Elderflower Edinburgh gin, st germain, prosecco, soda

DOWNPOUR MARTINI
Downpour gin, Nolly Pratt

NIBBLES

WARM FRIED BREAD £5.50
Avocado, tomato salsa, coriander, mint, tomato chutney, grana padano, crispy onions

ITALIAN MARINATED OLIVES £4.95

HOMEMADE CRUSTY BREAD ROLLS £1.50 PER ROLL
with salted butter

FISH OF THE DAY THAI FISH CAKES £6.50
Sweet chilli, chilli soya sauce

STARTERS

SOUP OF THE DAY £7.95
Choice of two homemade soups with homemade crusty bread roll

CHARGRILLED HEBRIDEAN SCALLOPS £22.50
Mousseline of courgette, black pudding, pancetta, lemon butter sauce

SALT & PEPPER HEBRIDEAN SQUID RINGS £13.95
Pickle, gherkin, caper, mayonnaise, lemon wedges

HEBRIDEAN LANGOUSTINES £19.95
Baked in chilli, lemon & garlic butter

MAINS

HEBRIDEAN LANGOUSTINES £36.95
Baked in chilli, lemon & garlic butter, fries

CHARGRILLED HEBRIDEAN MONKFISH & SCALLOPS £38.95
Green pea, baby potatoes, broccoli, beurre au citron

GRESSINGHAM DUCK BREAST £26.95
Hispi cabbage, clap shot, beetroot, juniper berry jus

SLOW BRAISED FEATHERBLADE OF BEEF £29.95
Wilted spinach, mashed potatoes, carrots

28 DAY AGED 12OZ RIBEYE STEAK £40.95
Neeps & tatties, broccoli, garlic herb butter

28 DAY AGED 12OZ SCOTTISH SIRLOIN STEAK £41.95
Sauteed vegetables, chips, green peppercorn or bone marrow gravy

SEASONAL VEGETABLE CURRY £17.95
Steamed rice, chutney, raita, roti

SCOTTISH SALMON FILLET ROLL £27.50
Ratatouille, quinoa, spinach, basil pesto sauce

THAI STYLE TOM KHA SEAFOOD POT £35.95
Cooked with lemongrass, chilli, onion, coconut cream, rice

SIDES

BABY MIXED LEAF SALAD £6.25

SAUTEED MUSHROOMS £4.95

SAUTEED VEGETABLES £6.25

TRUFFLE MASH £6.25

CHIPS £5.25

BATTERED ONION RINGS £5.25

CHICKEN SALT CHIPS £5.75

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!

Living Wage Scotland