



Market Menu

THE
BOATSHED
RESTAURANT & BAR BISTRO

Specials 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

WHIPPED HIGHLAND GOATS CHEESE

Salt baked beetroot, apple, endive, grapes, walnut, olives, romesco, avocado and blue cheese dressing

CRISPY EGGPLANT WITH POTATO

Onion, papari chaat, tamarind, raita, tomato chutney, curry mayonnaise

LEURBOST MUSSELS

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

CHARLES MACLEOD HAGGIS & BLACK PUDDING TOWER

Crushed potatoes, shallot gravy, crispy onions, bacon

MAINS ALL £25.50

HEBRIDEAN WHITE FISH OF THE DAY

Baby potatoes, green peas, cauliflower puree, lemon veloute

SCOTTISH FREE RANGE CHICKEN BREAST SCHNITZEL

Sauteed vegetables, parsley potatoes, gravy

CHARGRILLED DINGWALL PORK CHOP

Grilled vegetables, baby potatoes, bramley apple and port reduction

HOMEMADE AGNOLOTTI PASTA

Filled with ricotta cheese & spinach, tomato marinara, grana padano

DESSERTS ALL £11.00

STICKY TOFFEE PUDDING

Vanilla ice cream

RASPBERRY & CHOCOLATE BROWNIE

Ice cream

VEGAN & GLUTEN FREE STICKY TOFFEE PUDDING

Vegan vanilla ice cream

SELECTION OF THREE CHEESES

Oatcakes, chutney

PASSIONFRUIT & COCONUT CHEESECAKE

Double cream

TOBLERONE & TOFFEE POPCORN SUNDAE

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

SPICY CHIPOTLE HUMMUS £5.50

Olive tapenade, heirloom tomato salsa, melba toast

ITALIAN MARINATED OLIVES £4.95

HOMEMADE CRUSTY BREAD ROLLS £4.50

with salted butter

FISH OF THE DAY TARTAR £6.25

mirin, vinegar, ponzu with truffle oil teriyaki, wasabi, pickle & ginger

STARTERS

SOUP OF THE DAY £7.95

Choice of two homemade soups served with homemade crusty bread roll

CHARGRILLED

HEBRIDEAN SCALLOPS £22.50

Cauliflower puree, pancetta, dill, malt vinegar butter, herb oil

HEBRIDEAN SEAFOOD PLATTER £25.95

Langoustines, mussels, smoked salmon, pickle, paprika mayonnaise, mignonette

HEBRIDEAN LANGOUSTINES £19.95

Baked in chilli, lemon & garlic butter

ANTIPASTI £15.95

Venison salami, prosciutto, ham, olives, Scottish cheddar cheese, rocket leaves

MAINS

HEBRIDEAN LANGOUSTINES £36.95

Baked in chilli, lemon & garlic butter, fries

CHARGRILLED HEBRIDEAN

MONKFISH & SCALLOPS £38.95

Caramelised fennel, sea vegetable, confit potatoes, vichy carrots, cream, lemon emulsion

LOIN OF SCOTTISH

BORDER ROE DEER £32.95

Salt baked beetroot, fondant potato, sweet red cabbage, game jus

SLOW BRAISED

FEATHERBLADE OF BEEF £29.95

Curly kale, pomme puree, carrots

28 DAY AGED

12OZ RIBEYE STEAK £40.95

Truffle mashed potato, french beans, shallots, claret jus

28 DAY AGED 12OZ

SCOTTISH SIRLOIN STEAK £41.95

French beans, beef dripping caramelised onions, chips, green peppercorn or bone marrow gravy

ROASTED

BUTTERNUT SQUASH £16.95

Grilled vegetables, borlotti beans, spicy tomato butter sauce

SCOTTISH

SALMON FILLET ROLL £27.50

Brunoise vegetables, borlotti bean cassoulet, asparagus, baby potatoes

HEBRIDEAN

MIXED SEAFOOD POT £35.95

Cioppino style, tomato, garlic, white wine, homemade bread

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