



THE
BOATSHED
RESTAURANT & BAR BISTRO

Seniors Lunch Special

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

STARTERS

SOUP OF THE DAY

Choice of two homemade soups served with crusty bread

CHICKEN LIVER PARFAIT

Spicy apple chutney, brown butter brioche bun

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

MAINS

SCOTTISH FREE RANGE CHICKEN BREAST SCHNITZEL

Sauteed vegetables, parsley potatoes, gravy

HEBRIDEAN WHITE FISH

Chips, salad, lemon butter sauce

SLOW COOKED FEATHERBLADE OF BEEF

Glazed carrots, mashed potato, broccoli

VEGETABLE STIR FRY

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream

PASSIONFRUIT & COCONUT CHEESECAKE

Double cream

CHOCOLATE & RASPBERRY BROWNIE

Ice cream

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!