

(v) - vegetarian (vg) - vegan

Please inform staff of all food intolerances and allergies prior to ordering.

While we follow a strict dietaries procedure and will do all we can to cater for any requirements, there remains a possibility of cross contamination due to the restricted nature of our kitchen.

Please be aware:

- we cannot guarantee that any products on the menu are entirely free from nuts or derivatives
- we cannot guarantee seafood is entirely free from bones or shells
- consuming raw or undercooked meats, fish & shellfish may increase your risk of food borne illness
- our vegan meat substitutes are often cooked on the same surface as meat
- some of our cheeses may be made from unpasteurised milk

If you have any queries, do not hesitate to ask a member of staff.

CIABATTAS AVAILABLE 12-3PM.....9.9

- Roast beef, black pepper mayo, mixed leaves
- Cajun halloumi, aioli, roasted peppers, mixed leaves (v)
- Coronation chickpea, pickled red onion, baby gem (vg)
- Fish finger, tartare, baby gem

- add soup or fries/chips +3
- add truffle & parmesan fries +3.5
- add jalapenos +0.50

STARTERS

- Soup of the day, bread (vg).....6.5
- Burrata, strawberry, dressed leaves, balsamic glaze (v).....8.5
- Scallops, roast garlic aioli, toasted sesame seeds, pea shoots, lemon, red chilli.....13
- Crab on toast, pickled cucumber, dill.....11

LIGHT BITES

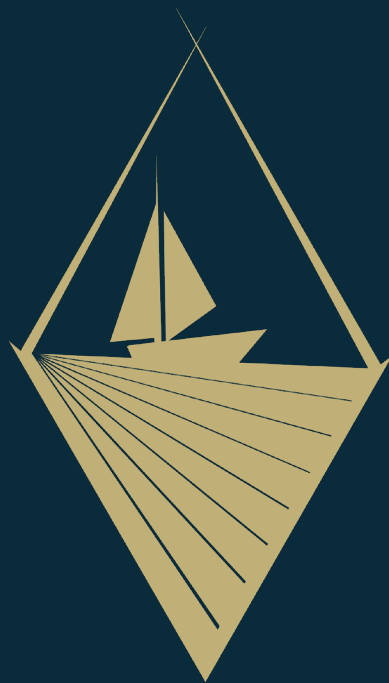
- Chorizo croquettes, house Tabasco mayo.....4.5
- Carrot & cheese bites (vg).....4.5
- Fries/chips (vg).....4.5
- Parmesan & truffle fries (v).....4.9
- Olives (vg).....4.5
- Bread, olive oil, balsamic (vg).....4

MAINS

- BEEF FILLET** onion puree, confit potato, roast tomato, baby salad, choice of sauce - peppercorn or red wine jus.....33.5
- BEER BATTERED HADDOCK** chunky chips, mushy peas, tartare sauce, charred lemon.....17
- BOAT BRAE DOUBLER** 2 x 4oz scotch beef patties, mustard mayo, relish, baby gem, cheddar, slaw, fries.....17
- add bacon.....+1.5
- add jalapenos.....+0.5
- VEGAN BURGER** aioli, relish, baby gem, smoked applewood, slaw, fries, (vg).....17
- add jalapenos.....+0.5
- LAMB RUMP** lamb croquette, pea & mint puree, crispy spinach, spelt ragu.....25
- HALIBUT** pickled cauliflower, hispi cabbage, caramelised cauliflower puree, brown shrimp & caper noisette.....22.5
- CHICKEN, TRUFFLE & LEEK BALLOTINE** leek puree, tender stem broccoli, mashed potato, chicken leg croquette, chicken jus.....19.5
- CARAMELISED CAULIFLOWER**, olive oil mash, cumin carrots, hispi cabbage, cider sauce, mixed seeds (vg).....15
- SEAFOOD PLATTER** – cod ceviche, mini fishcakes, crab, garlic and chilli langoustine, smoked salmon, cornichon, bread.....30
- VEGAN PLATTER** – carrot & cheese bites, curried aubergine & tomato, coronation chickpea, roasted peppers, artichoke hearts, butter bean hummus, bread.....24

DESSERT

- CHEESE BOARD** - three cheeses, grapes, chutney & oatcakes
- For 1.....8
- For 2.....15.5
- APPLE TART TATIN SHARER** vanilla ice cream (v).....11
- WHITE CHOCOLATE CHEESECAKE** berry compote, chocolate crumb (v).....7.5
- CARAMELISED BANANA BRULEE** (vg).....7.9
- ICE CREAM AND SORBET SELECTION** (please ask server for flavours) (v/vg).....2/scoop



BOAT BRAE