

# THE BOATYARD WINTER MENU

## THE STARTERS

**Scottish Smoked Salmon** \*1/3/4/10 **11**

Thinly sliced salmon marinated in Sicilian lemon gin, with caper berries, dill and mustard mayonnaise served with Sicilian Carasau shards

**Pan Seared Scallops and Pancetta Crumb** \*1/2/4/7/14 **14**

Pan fried scallops on a parsnip puree sprinkled with a pancetta crumb

**Soup Of The Day (VG)** **7**

Please ask a member of staff for today's soup of the day

**Prawn and Crayfish Medley** \*2/3/4/7/9/10 **12**

Icelandic prawns and crayfish served on a bed of baby gem lettuce dressed with a classic Marie-Rose dressing

**Portobello Mushroom and Goats Cheese Tower (V)** \*5/6/7/8 **8**

Grilled portobello mushroom, beef tomato and goats cheese rounded with a sweet 'n' sour tarragon dressing and hazelnut crumble

## TO SHARE

**The Boatyard Pick 'n' Chicken Platter** \*7/9 **For One 16**

Succulent slow roasted rotisserie Chicken basted with a wholegrain mustard and honey dressing, served with a mixed leaf salad and triple cooked chips.

**To Share 28**

**The Boatyard Antipasti Platter** \*1/3/5/7/8/10/12 **For One 14**

A platter of classic Italian antipasti: Parma ham, salami, mortadella, bresaola, bocconcini, Heirloom tomatoes, artichoke, Scali di Parmigiana and rocket salad topped with fresh pesto and balsamic glaze with rosemary crostini.

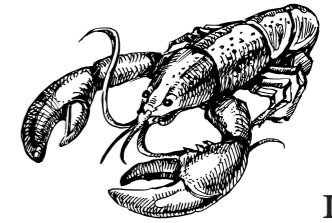
**To Share 24**

**Chateaubriand Steak Sharing Platter** \*1/7/10 **To Share 55**

16oz prime cut finest fillet to share with grilled portobello mushrooms, confit of Heirloom tomatoes, watercress salad accompanied with an aged bourbon whiskey peppercorn sauce



## THE SEA



**Grilled Salmon Fillet with Salsa Verde** \*4/5/6/8/9 **17**

Line caught Scottish Salmon with minted crushed new potatoes

**Lobster Stuffed Ravioli & Monkfish Bisque** \*1/2/3/4/7/9/10/14 **18**

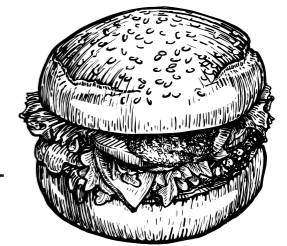
Freshly prepared lobster filled ravioli swimming in a monkfish infused bisque

**Jumbo Tiger Prawns with Brown Shrimp Butter Sauce** \*1/2/4/7 **25**

Pan cooked Asian jumbo tiger prawns with a white wine, garlic butter and brown shrimp sauce served with skinny fries

**Traditional Fish and Chips** \*1/4/7/10 **16**

IPA Ale battered line caught cod with chunky chips, minted mushy peas and homemade tartare sauce



## THE CLASSICS

**Aberdeen 28 Day Matured Sirloin Steak** \*1/7/10 **23**

8oz Scotch 28 day matured sirloin steak with peppercorn sauce and rustic skin on fries

**"The Famous" Big Boatyard Burger** \*1/3/7/9/10/12 **16**

100% Scotch Beef patty topped with sliced beef tomatoes, Asiago cheese, crispy pancetta, lettuce and homemade relish

**Slow Braised Lamb Shank with Red Wine Reduction** \*1/7/9/10/12 **22**

Marsh fed Welsh lamb braised for 8 hours, served on a mound of salted, crushed new potatoes and roasted vegetables

**Mediterranean Vegan Tart (VG)** \*1/8 **14**

Mediterranean vegetables with a walnut and cherry tomato salad, drizzled with a balsamic reduction

## SIDES

Medley of Vegetables	4	Fine Green Beans	4
Artisan Bread & Butter	3	Artisan Bread & Oil	4
		Mixed Olives	4