



BOAT YARD

À LA CARTE MENU



www.cawleyhotels.com

While You Wait

Sourdough Bread with Salted Butter	4.95
Haggis Bon Bons	5.95
Marinated Olives	4.95

Crispy Tempura (STARTER/MAIN)

light tempura batter, sweet chilli dip

Chicken	9.95 / 18.95	Vegetable V VV	8.95 / 16.95
Prawn	10.95 / 19.95	Mixed	8.95 / 17.95

ADD a bowl of skinny fries 3

EXPRESS LUNCH

(Available until 5.00pm)

Seasalt Roasted Baked Potatoes

Served with coleslaw, seasonal dressed salad leaves with a choice of filling

Haggis and Cheese	10.95
Three Cheese	10.95
Tuna Sweetcorn	11.95
Coronation Chicken	10.95
Chilli Beef	11.95
Prawn Marie Rose	12.95

Sandwiches

White, brown or gluten free bread or tortilla wrap with a choice of filling

Savoury Cheese V	9.95
Egg and Watercress V	9.95
Ham & Mustard	9.95
Tuna & Sweetcorn	9.95
Coronation Chicken	9.95
Prawn Marie Rose	10.95
Roast Sliced Chicken and Salad	9.95
ADD a bowl of homemade soup	3.95
ADD a bowl of skinny fries	3

Hot Sandwiches

Croque Monsieur	10.95
baked ham & cheese sandwich, béchamel sauce	
Croque Madame	11.95
baked ham & cheese sandwich, béchamel sauce topped with a fried egg	
Steak Ciabatta	13.95
char-grilled steak, dijon mustard mayo, caramelised red onion marmalade, rocket leaves	
Smoked Cheddar, Smoked Ham & Chutney Toastie	10.95
smoked applewood cheddar, honey smoked ham, mango chutney	
BBQ Jackfruit Toastie VV	10.95
bbq jackfruit, melted vegan cheddar cheese	
Haggis and Smoked Applewood Toastie	11.95
ADD a bowl of homemade soup	3.95
ADD a bowl of skinny fries	3

All sandwiches are served with coleslaw and seasonal salad

Smoked Haddock and Leek Arancini	8.95
parsley cream sauce, parmesan	

Soup of the Day V	6.50
crusty bread roll and butter	

Chicken Liver Pâté	9.95
seasonal salad, onion chutney, toasted brioche	

Panko Coated Lasagne	9.95
napoli sauce, basil pesto, parmesan	

STARTERS

Korean Shredded Chicken	9.95
baechu-kimchi, soy and ginger dip	

Traditional Prawn Cocktail	9.95
crisp leaves, marie rose sauce, lemon	

King Prawn Sizzler	10.95
hot chilli and garlic sauce with toasted garlic bread	

Garlic Mushroom Gratin	9.95
mushroom cooked in a garlic cream sauce, glazed with parmesan with toasted garlic bread	

Boat Yard Seafood Platter	22.95
mini prawn cocktail, haddock goujons, smoked salmon and capers, scampi, prawn tempura, lemon	

Boat Yard Sharing Platter	20.95
chicken liver pâté, haggis fritter, garlic mushrooms, chicken tempura, black pudding fritter	

Crispy Cauliflower Bun V VV	9.50
crispy cauliflower bites, bao bun, pickled cucumber and sriracha mayo	

Haggis and Black Pudding Fritters	9.95
served with a peppercorn sauce	

MAIN COURSE

Pasta

Three Cheese Macaroni V	14.95
isle of mull cheddar glaze, garlic and herb bread	
ADD king prawn and spring onion	5.95
ADD bacon	3.95

Cajun Chicken Pasta Bake	16.95
peppers, onions, coriander, cheddar cheese and garlic bread	

Traditional Beef Lasagne	16.95
garden salad, garlic bread	
ADD a bowl of skinny fries	3

Penne Puttanesca V	16.95
black olives, tomato, capers, topped with feta cheese and toasted pine nuts	

Seafood Tagliatelle	20.95
salmon, prawns, capers in a dill cream sauce	

Buns

All burgers served with fries, homemade coleslaw and a battered onion ring

Classic Burger	15.95
lettuce, tomato, burger sauce	
ADD haggis / cheese / bacon	2.5

Texan Chilli Beef Burger	17.95
cheddar, jalapeño and crushed tortilla chips	

The Scottish Burger	18.95
haggis fritter, streaky bacon, peppercorn sauce	

Plant Based Burger VV	15.95
lettuce, tomato, vegan mayo	

Southern Fried Chicken Burger	16.95
cajun mayo, lettuce and tomato	

Chef's Speciality

Roasted Salmon Fillet	18.95
topped with swiss cheese, glazed in a white wine cream sauce, creamed potatoes and seasonal vegetables	

Slow Cooked Lamb Rogan Josh	27.95
served with steamed rice, cucumber raita, homemade chapati	

Beef and Mushroom Stroganoff	21.95
served with steamed rice	

Honey and Garlic Crispy Chicken	18.95
stirfry vegetables, soy and chilli egg noodles	

Oven Roasted Gressingham Duck Breast	27.95
fondant potato, caramelised shallot, pan jus	

From the Grill

All our steaks are dry aged and matured by our trusted butcher. Cooked on our char-grill served with roasted tomato, mushroom, battered onion ring and a side of hand cut chips or fries

Prime Sirloin 8oz	29.95
Prime Beef Fillet 8oz	33.95

Steak Toppers

Haggis	3.95
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95

Steak Sauces

Red Wine Gravy / Pepper / Blue Cheese / Béarnaise / Whisky Mustard 3.95

From the Garden

Salmon Niçoise Salad	18.95
pan seared fillet of salmon, boiled egg, tomatoes, olives, green beans, capers, little gem leaves dressed in a honey mustard dressing	

Char-grilled Steak Salad	20.95
char-grilled sirloin, caramelised red onions, rocket, sautéed new potatoes, pesto dressing and shavings of parmesan	

Chicken and Bacon Salad	14.95
char-grilled chicken breast, smoked streaky bacon, applewood cheese, honey roasted cashew nuts	

V Denotes Vegetarian VV Denotes Vegan

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

THE CAWLEY CLASSICS

Thai Spiced Chicken Breast	17.95
rice pilaf, stir fry vegetables, thai coconut cream sauce	

Roast Breast of Chicken	17.95
breaded haggis cake, creamy mash potato, green beans, peppercorn sauce	

Slow Braised Steak Pie	17.5
slow braised beef served with seasonal vegetables and creamed potatoes	

Classic Fish and Chips	17.95
beer battered haddock fillet, mushy peas, lemon, hand cut chips or fries	

Make it like the chippy	2.5
ADD curry sauce and pickled onion	

Sweet Potato, Spinach and Chickpea Curry VV	16.95
turmeric rice pilaf, coriander nan bread	

Deluxe Scampi Tails	16.95
deep fried scampi tails, seasonal salad, hand cut chips or fries, lemon	

Slow Cooked Beef Olives	17.95
caramelised onions, creamed potatoes, red wine gravy	

Texan Beef Chilli	17.95
charred corn, rice, homemade nachos	

Smoked Haddock and Salmon Gratin	17.95
cream potatoes, arran mustard cream, braised leeks and cheddar cheese glaze	

Sizzling Fajitas	
soft flour tortillas, salsa, grated cheese, guacamole, sour cream	
Chicken 17.5 / Vegetable V 15.95 / Beef 20.95	

SIDES	Creamed Mash Potatoes	4.5
	Tamarind Tater Tots with Chilli and Coriander	5.95
	Creamed Spinach	4.5
	Coleslaw with Apple	4.5
	Market Salad	4.5

Fries or Hand Cut Chips	4.5
Cajun Fries	4.95
Cajun Sweet Potato Fries	5.95
Truffle & Parmesan Fries	5.5
Onion Rings	4.5
Grilled Corn on the Cob	4.5

Tenderstem Broccoli with Chilli & Lime Butter	4.5
Mini Mac & Cheese	4.95
Garlic King Prawns with Lemon	5.95
Dirty Fries	6
Cheese & Bacon, Crispy Bacon & Haggis or BBQ Sauce & Melted Cheese	