



# BOAT YARD

LARGER PARTIES FAVOURITES MENU



[www.cawleyhotels.com](http://www.cawleyhotels.com)

## STARTERS

Soup of the Day <b>V</b> crusty bread roll and butter	6.50	Chicken Liver Pâté seasonal salad, onion chutney, toasted brioche	9.95	Panko Coated Lasagne napoli sauce, basil pesto, parmesan	9.95	Crispy Tempura (STARTER/MAIN) light tempura batter, sweet chilli dipping sauce	
Garlic Mushroom Gratin mushroom cooked in a garlic cream sauce, glazed with parmesan with toasted garlic bread	9.95	Crispy Cauliflower Bun <b>V</b> <b>VV</b> crispy cauliflower bites, bao bun, pickled cucumber and sriracha mayo	9.50	Traditional Prawn Cocktail crisp leaves, marie rose sauce, lemon	9.95		Chicken 9.95 / 18.95
							Vegetable <b>V</b> <b>VV</b> 8.95 / 16.95
							Prawn 10.95 / 19.95
				Haggis and Black Pudding Fritters served with a peppercorn sauce	9.95	Mixed 8.95 / 17.95	
						ADD a bowl of skinny fries 3	

## MAIN COURSE

### 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

### Sauces

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

### Buns

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

Classic Burger lettuce, tomato, burger sauce	15.95
ADD haggis / cheese / bacon	2.5
Texan Chilli Beef Burger cheddar, jalapeño and crushed tortilla chips	17.95
The Scottish Burger haggis fritter, streaky bacon, peppercorn sauce	18.95
Plant Based Burger <b>VV</b> lettuce, tomato, vegan mayo	15.95
Southern Fried Chicken Burger cajun mayo, lettuce and tomato	16.95

### From the Garden

Salmon Niçoise Salad pan seared fillet of salmon, boiled egg, tomatoes, olives, green beans, capers, little gem leaves dressed in a honey mustard dressing	18.95
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Chicken and Bacon Salad char-grilled chicken breast, smoked streaky bacon, applewood cheese, honey roasted cashew nuts	14.95
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### Chef's Speciality

Roasted Salmon Fillet topped with swiss cheese, glazed in a white wine cream sauce, creamed potatoes and seasonal vegetables	18.95
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Slow Cooked Lamb Rogan Josh served with steamed rice, cucumber raita, homemade chapati	27.95
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Beef and Mushroom Stroganoff served with steamed rice	21.95
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### Pasta

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

Cajun Chicken Pasta Bake peppers, onions, coriander, cheddar cheese and garlic bread	16.95
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Traditional Beef Lasagne garden salad, garlic bread	16.95
ADD a bowl of skinny fries	3

### 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 Cheese & Bacon, Crispy Bacon & Haggis or BBQ Sauce & Melted Cheese	6

## THE CAWLEY CLASSICS



Thai Spiced Chicken Breast rice pilaf, stir fry vegetables, thai coconut cream sauce	17.95
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Roast Breast of Chicken breaded haggis cake, creamy mash potato, green beans, peppercorn sauce	17.95
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Slow Braised Steak Pie slow braised beef served with seasonal vegetables and creamed potatoes	17.5
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Deluxe Scampi Tails deep fried scampi tails, seasonal salad, hand cut chips or fries, lemon	16.95
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Slow Cooked Beef Olives caramelised onions, creamed potatoes, red wine gravy	17.95
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Smoked Haddock and Salmon Gratin creamed potatoes, arran mustard cream, braised leeks and cheddar cheese glaze	17.95
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**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.

A discretionary optional charge of 10% will be added to your bill.