

FOR THE TABLE TO SHARE	
Marinated Italian Olives	£2.50
Mini Pretzels	£2.50
Haggis Bonbons with Whole Grain Mustard Dip	£5.00
Garlic and Mozzarella Flatbread	£6.50
Grilled Vegetable Plate with Dips and Mozzarella – S/L Grilled and Marinated and Stuffed Seasonal Vegetables, Hummus and Avocado Dip, Grissini and Crisp Bread	£12.00 / £22.00
Scottish Smoked and Cured Fish Plate – S/L Smoked Salmon and Mackerel, Herring with Sweet Mustard Sauce, Capers, Crème Fraiche and Breads	£16.50 / £33.00
Charcuterie Plate – S/L Pressed Ham Terrine, Prosciutto, N'duja and Pork and Pickle Pie, Arran Mustard and Olives, Crisp Breads	£17.00 / £33.00

STARTERS	
Loch Fyne Crab Bisque Garlic Baguette and Parmesan	£9.00
Soup of the Day Freshly Cut Bread (V)	£6.50
Green Asparagus Poached Hen's Egg and Hollandaise (V)	£7.50
Lemon and Chive Smoked Haddock Fish Cake Creamed Garden Peas and Cherry Tomatoes	£8.50
Lothian Ham Hock and Shallot Terrine Green Bean Salad, Piccalilli Dressing	£7.50
Smoked Scottish Salmon Classic Garnish, Rye Bread	£9.50

MAINS	
Boathouse Fish and Shellfish Pie Langoustine and Herb Mash	£17.50
Pan Roasted Atlantic Cod Dill Crushed Potatoes, Fine Beans and Crab Sauce	£19.50
Baked Aubergine with Vegetable Pilaf Pine Nuts and Greek Yoghurt (V)	£12.50
Shetland Salmon Braised Gem Lettuce, Garden Peas and Pearl Onions, Lardons	£19.50
Seared Chicken Supreme Hispi Cabbage, Creamed Mushrooms, Tarragon Sauce	£17.50
Seasonal Vegetable Ragout Soft Polenta, Flaked Feta Cheese (V)	£12.50
Local Ale Battered Haddock Chips, Tartare Sauce, Lemon and Mushy Peas	£17.50
Mussel Linguine Fennel and White Wine Cream	£12.50
Roasted Mushroom and Rosemary Pappardelle Dunlop Cheddar (V)	£10.50
Macaroni and Cheese Mature Scottish Cheddar and Mozzarella, Herb Crumbs Add Crevettes and Shellfish Sauce	£10.50 £9.00

SIDES £3.90 Each	
Herb Mashed Potatoes / Onion Rings / Fries / Seasonal Vegetables / Green Salad / Halloumi Salad	



THE
BOATHOUSE
ON LOCH LOMOND

SHELLFISH	
Oysters 3/ 6/ 12 Lemon, Tabasco and Mignonette	£10.50 / £18.50 / £34.50
Seafood Platter – S/L Oysters, Crab Claw, Atlantic Prawns, Crevettes, Mussels, with Lemon, Tabasco and Mignonette Add Half or Whole Lobster Mayonnaise	£27.50 / £55.00 £15.50 / £30.00
Crevettes Crushed Avocado Salsa, Marie Rose and Lettuce	£13.00
Pot of Rope Grown Scottish Mussels White Wine and Fennel Cream, Freshly Cut Bread	£12.50
Pan Roasted Orkney Scallops Mushrooms and Smoked Bacon, Tomato Dressing	£16.50

GRILLS	
8oz Carinhill Farm Beef Fillet	£30.00
8oz Cairnhill Farm Ribeye	£26.50
8oz Cairnhill Farm Sirloin	£24.50
All Steaks are served with Fries, Roasted Tomatoes and Mushrooms and your choice of Sauce Peppercorn / Blue Cheese / Garlic Butter	
6oz Scottish Beef Burger Lettuce, Tomatoes, Mature Cheddar and Smoked Bacon	£17.50
Black Bean Burger Red Cabbage Slaw, Tomatoes, Red Onions, BBQ Pulled Jack Fruit (V)	£14.50
Scottish Lobster Half / Whole Grilled and Glazed with your choice of Parsley and Garlic Butter or with Thermidor Sauce, served with Fries	£19.50 / £33.50

STONE BAKED PIZZAS	
Margherita Sugo, Fior Di Latte Mozzarella, Basil (V)	£12.00
Mushroom Bianco Garlic Fried Button Mushrooms, Mozzarella, Ricotta and Basil (V)	£12.00
Puttanesca Sugo, Anchovies, Olives and Capers, Mozzarella and Parmesan	£13.00
Meatball Marinara Sugo, Carinhill Farm Meatballs, Mozzarella, Chillies and Basil	£14.00
Meat Feast Salami, Ham, Prosciutto, Chicken and Bacon, with Mozzarella and Tomato Sauce	£14.00
Smoked Scottish Salmon Ricotta and Mozzarella, Smoked Salmon and Capers, Red Onion and Dill	£14.00

SALADS	
Grilled Goats Cheese with Beetroot Chicory and Walnuts (V)	£7.50
Halloumi, Fennel and Little Gem Salad Roasted Garlic and Thyme Yoghurt Dressing (V)	£7.50
Mixed House Salad Soft Boiled Hen's Egg (V)	£6.50
Green Leaf and Herb Salad Shallot Dressing (V)	£6.50
Add Rosemary Chicken Add Grilled Crevettes	£6.50 £9.00

CHILDREN'S MENU	
One-course £6.95 Two-course £9.95 Three-course £12.95	

STARTERS	
Soup of the Day (V) Crisp Croutons	
Garlic Flat Bread Served with or without Mozzarella	
Crispy Fried Chicken Tenders Salad and Tomato Sauce	
Gardener's Pot Light Hummus with Lettuce Heart, Cucumber, Carrots and Peppers	
Mini Prawn Cocktail Lettuce, Cucumber and Baby Prawns with Cocktail Sauce	
Cheese on Toast Little Salad	

MAIN COURSE	
Haddock Goujons with Fries Mushy Peas and Tartare Sauce	
2oz "Wee" Burger with Cheddar Cheese Smiley Faces	
4oz Beef Burger with Cheddar Cheese Lettuce and Tomato, Shoestring Fries	
Mini Fish Pie Carrots and Peas	
Grilled Chicken Breast Mashed Potatoes and Gravy	
Mini Tomato and Cheese Pizza Creamy Macaroni Cheese	

DESSERT	
Banana Split with Vanilla Ice Cream Wafers and Chocolate Drizzle	
Fresh Strawberries and Vanilla Cream Chocolate Brownie Fresh Cream and Berries	
Mixed Berry Jelly with Strawberry Ice Cream Mini Cheese and Oatcake Bites with Apples	

DESSERTS	
Mixed Berry Posset Sable Biscuit	£7.00
Warm Chocolate Fondant White Chocolate Ice Cream and Salted Caramel Sauce	£7.00
Boat House Sundae Mixed Berries and Flavoured Ice Creams, Brownie Bites and Raspberry Sauce	£7.00
Scottish Raspberry Mousse with Cinder Toffee and Vanilla Anglaise	£7.00
Selection of Three Scottish Cheeses with Seasonal Accompaniments	£9.00
Ice Cream and Sorbet Selection Please ask your server for Today's Selection	£7.00

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please Note: A discretionary service charge of 10% has been added to your bill. A donation of £1 has been added to your bill, all of which goes to the 'Friends of Our Park' scheme. This is discretionary, if you do not wish to make a voluntary conservation donation please advise your server.



THE
BOATHOUSE
ON LOCH LOMOND

DRINKS MENU

HOT DRINKS	
Flat White	£3.75
Latte	£3.75
Cappucino	£3.75
Americano	£3.75
Espresso	£3.75
Breakfast Tea	£3.25
Selection of Fruit and Herbal Tea	£3.50

SOFT DRINKS		
Coke	330ml	£2.45
Diet Coke	330ml	£2.45
Irn Bru	330ml	£2.45
Diet Irn Bru	330ml	£2.45
Small Still Water	330ml	£2.35
Small Sparkling Water	330ml	£2.35
Soda Water	200ml	£2.25
Lemonade	200ml	£2.45
Tonic Water	200ml	£2.95
Tonic Water Slimline	200ml	£2.95
Appletise	275ml	£2.60
Fanta	330ml	£2.45
J20 Apple and Mango	275ml	£3.00
J20 Apple and Raspberry	275ml	£3.00
J20 Orange and Passionfruit	275ml	£3.00

SPIRITS		
VODKA		
Absolut Blue Label	25ml	£4.35
Grey Goose	25ml	£5.85
Belvedere	25ml	£5.35
GIN		
Bombay Sapphire	25ml	£4.60
Makar Gin	25ml	£4.60
Caorunn	25ml	£5.85
RUM		
Bacardi	25ml	£4.60
Captain Morgan Spiced	25ml	£4.35
Havana 7	25ml	£4.85
WHISKY/WHISKEY		
Jonny Walker Red Label	25ml	£4.35
Jack Daniels	25ml	£4.90
Glengoyne 10	25ml	£6.60

BEER AND CIDER		
DRAFT		
Cameron Ale	Pint	£5.25
Schiehallion	Pint	£5.50
Rekorderlig	Pint	£5.50
Haviestoun Nitro Engine Stout	Pint	£5.50
Goose Island IPA	Pint	£6.50
BOTTLED		
Corona	330ml	£4.75
Peroni	330ml	£4.75
Becks Blue (Non Alcoholic)	330ml	£4.75
Rekorderlig Passion Fruit	500ml	£5.65
Rekorderlig Strawberry and Lime	500ml	£5.65

WINE		
WHITE WINE		
Riff Pinot Grigio	175ml	Bottle
Mamaku Savignon Blanc	£7.25	£32.00
The Spee'Wah Houseboat Chardonnay	£8.50	£36.50
Journey's End Weather Station Sauvignon Blanc	£7.30	£31.00
Stellenrust Chenin Blanc	£7.50	£31.50
Rioja Dinastia Vivanco Blanco	£7.00	£29.95
		£30.50
RED WINE		
La Croix Grenache/Merlot, Vdp l'Herault	175ml	Bottle
Journey's End Huntsman, Shiraz/Mourvedre	£7.00	£29.95
Malbec Catena Vista Flores	£7.75	£33.00
Rioja Vivanco Crianza	£10.75	£43.00
Primitivo Villa dei Fiori	£8.50	£38.00
Pinot Noir Gran Hacienda	£7.50	£31.00
		£34.50
ROSÉ		
Wandering Bear	175ml	Bottle
Mirabeau	£7.00	£29.95
	£8.75	£38.00
SPARKLING		
Prosecco Brut, Jeio Bisol	125ml	Bottle
Prosecco Rose Brut, Jeio Bisol	£7.50	£36.50
	£7.50	£30.00
CHAMPAGNE		
Lanson Pere et Fils Brut NV	125ml	Bottle
Lanson Rosé Brut NV	£11.00	£63.00
	£12.00	£69.00

If you are looking for a specific tittle please speak to your server; we have a full range of spirits available.

Please Note: A discretionary service charge of 10% has been added to your bill. A donation of £1 has been added to your bill, all of which goes to the 'Friends of Our Park' scheme. This is discretionary, if you do not wish to make a voluntary conservation donation please advise your server.