Kincraig

BREAKFAST MENU 9-11am

FILLED MORNING ROLLS

2 items $\pounds 5.50$ Additional items $\pounds 1.50$ each

Pork sausage, vegetarian sausage, lorne sausage, bacon, fried egg, hash brown, haggis, vegetarian haggis, black pudding.....

Please note all fillings subject to availability please ask server

TOASTS

toast and preserves £3.5

Honey, Fruit Jams, Marmite, Nutella....

PASTRIES

Freshly baked danish pastry (please see server for today's choice) £4.5

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LUNCH MENU 12 - 3 pm

Chefs Soup of the day & crusty bread £6.5 (Ve option)

GARLIC & HERB FLAT BREADS - served with mixed salad and house pickles

Hot Smoked Salmon, Dill and Lemon Cream Cheese £12.5

BBQ Pulled Pork, Jalapenos £11.95

Cured Pastrami, Smoked Cheddar, Sauerkraut and Thousand Island Dressing £11.95 Red Pepper Hummus, Falafel and Toasted Chickpeas (Ve) £10.95 Summer Pea, Feta and Tzatziki (V) £10.95

HOUSE SPECIALS

Homemade Fish Cakes £12.50 house pickle salad and lemon mayonnaise Buttermilk Chicken Burger £16.95

bacon, cheese, house pickles and honey mustard mayonnaise, served with skin on fries

Loaded Skin on Fries £6.95

smoked cheddar, jalapenos and house BBQ sauce Add Pulled Pork $\pounds 2.5$

SIDES

Skin on Fries £3.5 - add cheese £1.5

Boathouse Pickle Veg Salad £4.95

Homemade Coleslaw £3.95

Corn on the cob, garlic or chilli butter £4.95

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TINY TUMS

PUZZLE BAG MEAL DEAL

Half bowl of Soup & Bread

Choose a sandwich, drink, snack and piece of fruit	£6.50
Sandwich - Ham or Cheese Drink - Choice of Fruit Shoots Snacks - Pom-Bear, Quavers, Fruit Pot or Frubes yoghurt Fruit - Apple, Satsuma or Banana	
FROM THE BOATHOUSE KITCHEN	
Chicken Bites & Fries	£7.95
Fish Finger Bap & Fries	£7.95
Breaded Chicken Burger & Fries	£7.95
Carrot & Cucumber Snack Pot	£5.5



£4.5

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EVENING MENU 5-8pm

APPETITE OPENERS

Selection of breads, olive oil & balsamic Marinated olives Smoked Fish Potato Cakes, lemon mayonnaise	£4.5 £4.5 £5.25
STARTERS	
Chefs Soup of the Day (Ve Option) crusty bread Hot Smoked Salmon dill salad	£6.5 £9.95
Marinated Watermelon Salad feta and fresh herbs	£8.5
Black Pudding Fritters apple chutney	£8.95
Creamy Roast Garlic & Thyme Mushrooms truffle oil, served on toast	£9.5
MAINS	
Steak Frite 6oz sirloin, fries, tomatoes mushrooms & peppercorn sauce Oven baked Salmon Fillet	£23.95
crushed herb potatoes, wilted greens & caper butter Slow cooked Belly Pork black pudding mash, seasonal vegetables and cider gravy	£21.5
Buttermilk Chicken Burger bacon, cheese, house pickles and honey mustard mayo, served with skin on frie	£16.95
Summer Pea, Edamame & Courgette Gnocchi (V) add grand pandano cheese £1.95	£17.95
SIDES	
Boathouse Pickled Vegetable Salad Homemade Coleslaw Corn on the cob, garlic or chilli butter Skin on Fries add cheese £1.5	£4.95 £3.95 £4.95 £3.5

The Boathouse Restaurant Kincraig

DESSERT MENU

Selection of Ice Creams and Sorbets Please ask your server for choices	£5.95
Chef's choice of Cheesecake	£8.5
Glazed Lemon Tart raspberry sorbet	£7.95
Ameretto, Hazelnut Praline & Dark Chocolate Tart honeycomb ice cream	£8.5



Kincraig

SUNDAY SPECIALS

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The roasts:

All served with roast potatoes, sausage meat stuffing (not with veggie option), Yorkshire pudding, greens, veg, gravy & more

CHOOSE FROM: £18

Slow cooked Pork Belly Rare Beef Strip Loin Homemade Nut Roast

The Trinity £24

The best of everything

A wee roast £11.5

An appropriate portion for smaller appetites

SIDES

Pig in Bankets	£6
Cauliflower Cheese	£6
Mac n Cheese	£6
Greens	£6
Roast Potatoes	£.6

DRINKS LIST

TEA	
Yorkshire Tea for one	£2.5
Fresh mint tea	£3
Herbal & decaf teas - see selection	£3
Lipton Ice Tea - peach or lemon	£3
COFFEE	
All coffees served double shot standard, Soya or Oat milk alternative available add 50p	
Single espresso	£2
Double espresso	£2.7
Americano	£3
Flat white	£3.5
Latte	£3.5
Cappuccino	£3.5
Mocha	£4
Hot chocolate Straight £3.5 add cream & marshmallows	£4.5
Iced Coffee	£4
Double shot coffee, dash gomme, shaken with milk & served on ice	
Choose, caramel, vanilla or hazelnut syrup	£0.5
SOFT DRINKS	
Glass of milk	£1.5
Crusha milkshake - banana, chocolate, raspberry	£2.5
Mineral water still or sparkling	£2
Fruit Juice	£3
Orange, apple	
Draught 12oz	£3
Coca Cola, Diet Coke, Coke Zero, Lemonade	
Soft Cans	£3
Irn-Bru, Diet Irn-Bru, Fanta Orange, Fanta Lemon, Appletiser, Jamaican fiery ginger beer	
J2O	£3
Apple & Mango, Orange & Passion Fruit	
Red Bull	£4
ROG BOIL	₩.

DRINKS LIST

DRAUGHTBEER	PINT/H A L
Innis & Gunn IPA 4.2%	£5.9 / £3
Innis & Gunn Lager Beer 4.6%	£6.5 / £3.8
Tennents 4%	£5.5 / £2.8
Orchard PIG Somerset Dry Cider 4.	£5.9 / £3
Cairngorm Guest Draught Ale 4.3%	£5.9 / £3
Guinness	£5.9 / £3
BOTTLED BEER & CIDER	
Cairngorm Wildcat 5.1% 500ml	£5.5
Cairngorm Trade Winds 4.3% 500ml	£5.5
Cairngorm IPA	£5.5
Corona 4.5% 330ml	£4.5
Corona Zero 0% 330ml	£3.5
Peroni GF 5% 330ml	£4.5
Auld Mout Fruit ciders 4% 500ml ask for flavours	£5.5
S P I R I T S 2 5 m I	
Gin	
Tanquery 41.3%	£3
Loch Insh small batch locally hand crafted Insriach 43%	£3.5
Kinrara local 6 miles	£4
Scotch Whisky	
Dalwhinne 19.4miles	£4.8
Cragganmore 34.5miles	£4.8
Glenlivet 38.9 miles	£4.8
Tormore 32 miles	£4.8
Balvenie 48 miles	£4.8
Rum	
Kraken spiced	£3.7
Havana 7yr	£4.5
Havana Especial	£3.7
Havana original	£3.5
Bourbon & Sour Mash	
Jack Daniels	£3.7
Jim Beam	£3.5
Buffalo Trace	£4.5
Vodka Smirnoff	£3
Kettle one	£4.5

WINE LIST

125ml 175ml 250ml bottle BUBBIES £6 Vitelli Prosecco Spumante Brut Reserve £26 Fine bubbles, aromas of elderflower, flavours of pears & red apples with a lemony fresh finish 08£Taittinger Champagne Brut reserve Intensely fragrant, with peach, vanilla & acacia notes, subtle biscuity complexity and superb elegance **WHITES** Citta dei Ponti Grigio delle Venezie DOC £5 £6.2 8£ £23 Easy drinking Pinot Grigio, crisply refreshing with notes of lemons, pears & green apples £5.5 £7 £9 £26 Tokomaru Sauvignon Blanc Mouthwateringly fresh white with aromas & flavours of fresh-cut grass, peaches, gooseberries & pineapple £38 Chablis Le Finage La Chablisienne Fruity aromas of pear juice, slight vegetal & lemon hints, a fresh palate with a well balanced acidity ROSE Conte Vecchino Pinot Grigio Blush £23 £5 £6.2 8£ Pink, with hints of violets & roses, a crisp yet juicy palate of lemon and pear

Provencal rose scented with acacia followed by subtle raspberries, redcurrants & herbs

£38

Domaine de la Pastoure Côtes de Provence

Paddock Shiraz £5 £6.2 £8 £23

Rich, perfumed Shiraz, full of plums, blackberries & raspberries, aromas of spice & black pepper

El Collectivo Malbec £5.5 £7 £9 £26

Rich, easy-drinking Malbec, intense notes of chocolate, spice & black plums

Chateau La Croix Ferrandat St Emilion

£38

Plush, elegant Bordeaux, full of plums, damsons, blackcurrants & a smooth black pepper finish



Cocktails (SUBJECT TO AVAILABILITY)

All served with 50ml spirits. Please ask server about alcohol free options

MARTINIS £9

French Martini

Loch Insh vanilla confused Vodka, Chambourd, pineapple juice

Margarita

Gold Tequila, Cointreau, lime juice

Espresso Martini

Vodka, Khalua, coffee

SHORT £9

Bramble

Loch Insh Gin, raspberry liquor, lemon

Whisky Sour

Bourbon, gomme, lemon, angostura bitters & egg white

Lebowski

Loch Insh vanilla infused Vodka, Kahula, cream & milk

LONG £9

Mosco Mule

Vodka, mint, lime, bitters & fiery ginger beer

Raspberry Collins

Gin, gomme, raspberries, lemon & soda

Mojito

Havana Especial, gomme, mint lime & soda

APERITIVES £9

Pimms & Lemonade

Aperol Spritz

Bloody Mary

OFF SALES

BOTTLED BEER & CIDER	
Drygate Pilzner 4%	£3
Drygate Gladeye IPA	£3
Innis & Gunn 4x440ml 4.6%	£12
PRE MIXED CANS	
Jack Daniels & Coke 5% 330ml	£3.5
Gordon's Pink & Tonic 5% 250ml	£3.5
Gordon's G&T 5% 250ml	£3.5
Smirnoff & Coke 5% 250ml	£3.5
Bacardi & Coke 5% 250ml	£3.5
BOTTLES OF SPIRITS	
Loch Insh small batch locally hand crafted Gin	£39
Inshriach Gin local 2 miles	£39
Kinrara Gin local 6 miles	£39
Jack Daniels	£30
Havana Especial	£30
Kettle One	£30
BUBBLES	
DODDLES	
Vitelli Prosecco Spumante Brut Reserve	£26

Fine bubbles, aromas of elderflower, flavours of pears & red apples with a lemony fresh finish

Taittinger Champagne Brut reserve £80

Intensely fragrant, with peach, vanilla & acacia notes, subtle biscuity complexity and superb elegance