

# The Boathouse Restaurant

## Kincraig

BREAKFAST MENU 9-11am

### FILLED MORNING ROLLS

2 items	£5.50
Additional items	£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
--	------



# The Boathouse Restaurant

## Kincraig

LUNCH MENU 12 - 3 pm

### HOMEMADE SOUPS

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

### HOMEMADE PIES AND SAUSAGE ROLLS

Chefs Pastry of the day served with roast potatoes and salad garnish from £10.95

### CAKES, TRAYBAKES & SCONES

Selection of the day from £3.5



# The Boathouse Restaurant, Kincaig

## Evening Menu

### STARTERS

Chefs Soup of the Moment (V/Ve Option)	£6.50
'Three Little Bakers' Seeded Granary Loaf	
Hot Honey Baked Camembert	£10.95
Warm Focaccia & Beetroot Chutney	
Scottish Oak Smoked Salmon	£10.95
Horseradish Egg Mayonnaise, Lemon & Rye Bread	
Duck Spring Roll (GF)	£8.50
Hoisin Sauce, Boathouse Salad	

### MAINS

Ribeye of Beef (6oz) (GF)	£26.95
Parmesan and Truffle Fries, Tenderstem Broccoli and Bordelaise Sauce	
Salmon & Dill Fishcakes (GF)	£19.95
Citrus Creme Fraiche, Fennel & Chilli marinated Cucumber Salad	
Garlic & Thyme Marinated Chicken (GF)	£22.50
Garlic Mash, Wild Mushroom and Tarragon Sauce	
Pork, Nduja & Toasted Caraway Ragu Rigatoni	£21.50
Roasted Garlic and Basil Toast, Boathouse Salad	
Chefs Seven Spice Breaded Chicken Burger	£18.95
Cajun Mayonnaise and Seasoned Fries	
Roast Courgette & Lemon Gnocchi (V/VG/GF)	£19.95
Fresh Herb Gremolata	

### SIDES

'Three Little Bakers' Artisan Bread, Garlic & Herb Oil	£6.50
Boathouse Side Salad	£4.95
Grilled Tenderstem Broccoli	£5.50
Corn on the Cob with Gremolata	£4.95
Parmesan & Truffle Fries	£6.95
Seasoned Fries	£3.95
Cheesy Fries	£4.95

### DESSERTS

Triple Chocolate Fudge Cake	£8.50
Berry Compote, Vanilla Ice Cream	
Raspberry & Almond Frangipane (GF)	£8.95
Coconut Sorbet, Mango Coulis	
Raspberry & White Chocolate Cheesecake	£8.95
Fresh Raspberries, Honeycomb Ice Cream	
Morangie Brie	£8.50
Apple Chutney, Oatcakes and Frozen Grapes	
Selection of Ice Creams & Sorbets (GF)	£5.95

# The Boathouse Restaurant

## Kincraig

### TINY TUMS

#### 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
Half bowl of Soup & Bread	£4.5



# The Boathouse Restaurant

## Kincraig

### SUNDAY SPECIALS

#### MAINS

The roasts:

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

CHOOSE FROM:

- Slow cooked Pork Belly
- Rare Beef Strip Loin
- Homemade Nut Roast

£19.95

The Trinity

The best of everything

A wee roast

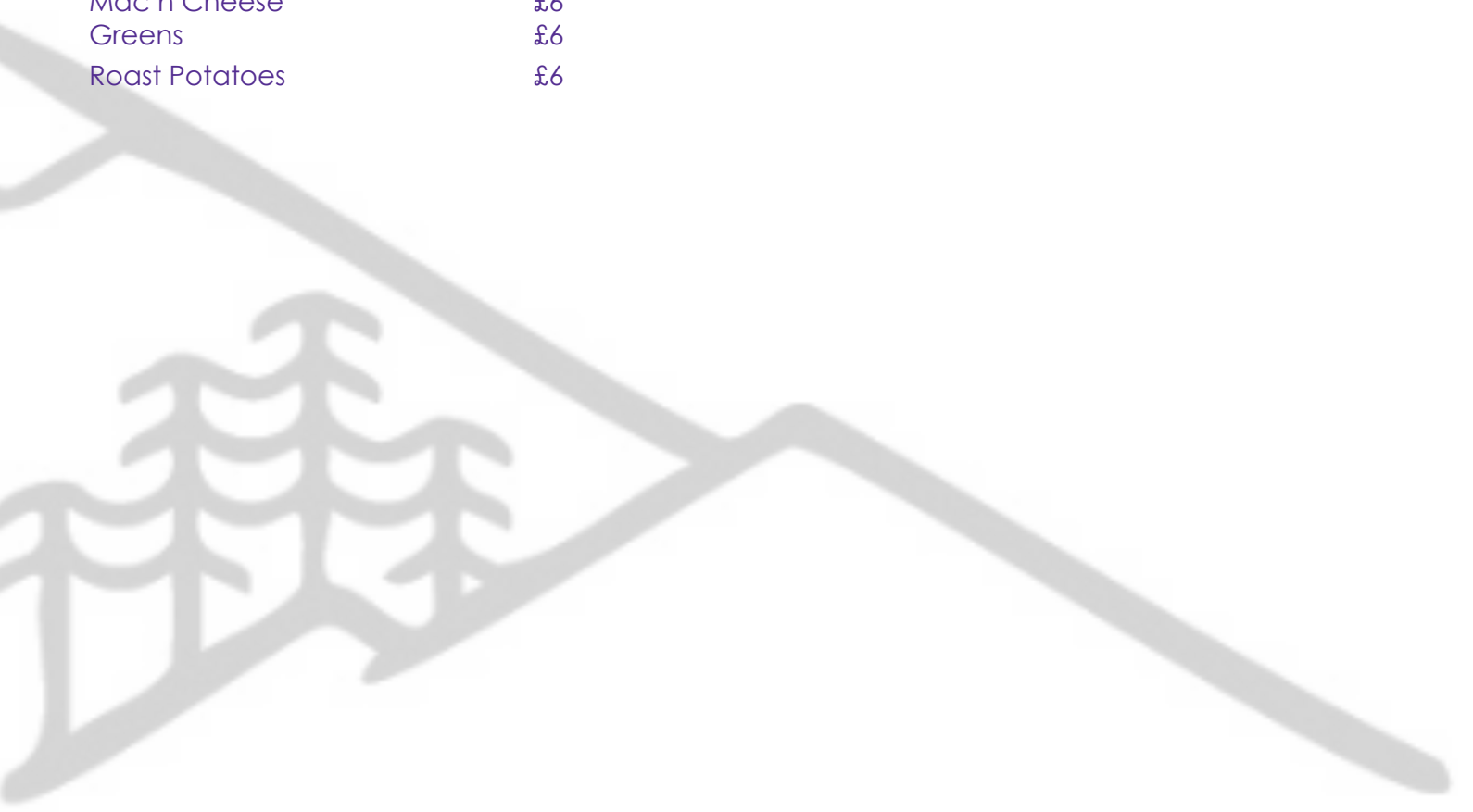
An appropriate portion for smaller appetites

£24

£11.5

#### SIDES

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



# The Boathouse Restaurant

## DRINKS LIST

### TEA

Yorkshire Tea for one	£3.1
Fresh mint tea	£3.75
Herbal & decaf teas - see selection	£3.75
Lipton Ice Tea - peach or lemon	£3

### COFFEE

All coffees served double shot standard,  
Soya or Oat milk alternative available add 1.50p

Single espresso	£3
Double espresso	£4
Americano	£4
Flat white	£4
Latte	£4.5
Cappuccino	£4.5
Mocha	£4.75
Hot chocolate Straight £4.5 add cream & marshmallows	£5.5
Iced Coffee	£4.75
Double shot coffee, dash gomme, shaken with milk & served on ice Choose, caramel, vanilla or hazelnut syrup	£1.5

### 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

# The Boathouse Restaurant

## DRINKS LIST

### DRAUGHT BEER

Innis & Gunn IPA 4.2%	PINT/HALF
Innis & Gunn Lager Beer 4.6%	£5.9 / £3
Tennents 4%	£6.5 / £3.8
Orchard PIG Somerset Dry Cider 4.	£5.5 / £2.8
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

### SPIRITS 25ml

#### Gin

Tanquery 41.3%	£3
Loch Insh small batch locally hand crafted Insiach 43%	£3.5
Kinrara local 6 miles	£4

#### Scotch Whisky

Dalwhinnie 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
------------	------

# The Boathouse Restaurant

## WINE LIST

### BUBBLES

125ml 175ml 250ml bottle

Vitelli Prosecco Spumante Brut Reserve £6 £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

### 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

Tokomaru Sauvignon Blanc £5.5 £7 £9 £26

Mouthwateringly fresh white with aromas & flavours of fresh-cut grass, peaches, gooseberries & pineapple

Chablis Le Finage La Chablisienne £38

Fruity aromas of pear juice, slight vegetal & lemon hints, a fresh palate with a well balanced acidity

### ROSE

Conte Vecchino Pinot Grigio Blush £5 £6.2 £8 £23

Pink, with hints of violets & roses, a crisp yet juicy palate of lemon and pear

Domaine de la Pastoure Côtes de Provence £38

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

RED

Paddock Shiraz

£5    £6.2    £8    £23

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

El Colectivo 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



# The Boathouse Restaurant

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, Chambord, 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



# The Boathouse Restaurant

OFF SALES

## BOTTLED BEER & CIDER

Drygate Pilsner 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

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