



— THE —  
**BOARDING HOUSE**  
HOME OF HONEST FOOD

## **Dinner**

### **Starters**

- Soup // today's bread £4
- Smoked Mackerel // pate, toast, mixed pickles £6
- Goats Cheese // sun-blushed tomato, courgette £6
- Salmon // smoked, gravadlax, basil crème fraiche £7
- Black Pudding // tempura batter, tomato chutney, pepper coulis £6
- Terrine // game brioche, beetroot piccalilli £6.50
- Scallop // apple, cauliflower £10
- Mussels // white wine, garlic, parsley, cream £6.50

### **Main Courses**

- Steak Pie // short crust pastry, diced beef, demi-glace, seasonal vegetables £11
- Fish & Chips // ale battered haddock, hand cut chips, tartare sauce £12
- Burger // beef pate, brioche bun, dill pickle, relish, baby gem leaf, hand cut chips £11
- Sole // saffron consommé, 'fried egg', smoked haddock rosti, charred baby gem £16
- Monk Fish // creamed cabbage, parma ham, fondant potato, beurre blanc £17
- Beef Shin // forest mushrooms, carrot puree, spinach, jus £15
- Curried Seafood Broth // cumin, puy lentil, cardamom, scallop, langoustine £16
- Lamb // rump, sweet potato, salsify, wild garlic, jus £16
- Gnocchi // basil, pine nuts, spinach, forest mushroom, tomato £14
- 8oz Fillet // cooked to your liking, hand cut chips, vine tomato £25
- 10oz Ribeye // cooked to your liking, hand cut chips, vine tomato £22
- Boarding house chowder // monkfish, smoked haddock, hot smoked salmon, sour dough bread £16

### **Sides**

- Creamed spinach £3
- Seasonal root vegetables £3
- Green beans and shallots £3
- Hand cut chips £3
- Parsley mashed potato £3
- Peppercorn sauce £2
- Béarnaise sauce £3
- Surf for turf (scallop, langoustine) £7.50
- Port and red currant jus £2



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### **Desserts**

- Basil and pistachio // Basil cake, pistachio ice cream, chocolate soil £6
- Chocolate // Torte, crème fraiche sorbet, candied orange, red wine syrup £6
- Bread and butter pudding // Crème Anglaise £6
- Cappuccino brulée // Poppy seed tuille £6
- Passion fruit parfait // Mango & coconut salsa £6
- Cheese board // Assorted, quince, oatcakes, fruit £10

### **Dessert Wines**

- Berton Vineyard, Botrytis Semillon // 375ml £19.95
- Quady, Elysium Black Muscat // 375ml £22.95

### **Fortified Wines**

- Barros, Special Reserve // 70ml £2.50
- Barros, Late Bottled Vintage // 70ml £3
- Barros, Colheita // 70ml £4



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## **Kids Menu**

Gnocchi // Pesto & fresh tomato £5

Bruschetta pizza // cheese, red onion, tomato, basil £5

100% Beef burger // hand cut chips, ketchup £5

“Popcorn” chicken // cucumber, red pepper salad £5

Lemon and thyme fish goujons // hand cut chips £5





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## **Lunch**

### **Starters**

- Soup with today's bread £4
- Cullen skink croquet // Lemon butter, capers £6
- Smoked mackerel pate £6
- Brie, spinach and spring onion £5.50
- Haggis bonbon // Whiskey sauce £6
- Pork rillette // Piccalilli, today's bread £5.50
- Scotch egg // Black pudding, beetroot and radish £6
- Boarding House chowder £8

### **Salad**

- Salmon // Hot smoked salmon and prawn £11
- Cheese // Goats cheese and piperade £11
- Chicken // Smoked chicken, sunblushed tomato, mozzarella £11

### **Large plates**

- Boarding House steak pie // New season potatoes or hand cut chips and root vegetables £11
- Ale battered haddock // Hand cut chips, tartare sauce £12
- Chicken and butter bean cassoulet £12
- Seafood tagliatelle // Bisque, crab, mussels £13
- Mussels marniere // today's bread £13
- Lemon crusted chicken // Brioche bun, hand cut chips, tomato chutney, baby gem, dill pickle £10
- Boarding House chowder £16

### **Char grill**

- Beef burger // Brioche bun, hand cut chips, tomato chutney, baby gem, dill pickle £10
- Steak frites // 8oz Ribeye, hand cut chips and diane sauce £15