



— THE —
BOARDING HOUSE
HOME OF HONEST FOOD

Main Street, Howwood PA9 1BQ | 01505 703119 | events@theboardinghouse.co.uk

DINNER

STARTERS & SMALL PLATES

- SOUP OF THE DAY** VE*, GF*
Bloomer Bread, Butter

CHICKEN LIVER PATE GF*
Oatcakes, Salad, Cumberland Sauce

CHICKEN CAESAR CROQUETTES
Smoked Garlic Aioli, Rocket, Parmesan

BOURBON CHICKEN STRIPS GF*
Panko Breaded Chicken Tenders, House Glaze, Chilli, Spring Onion, Sesame Seeds

ROAST RED PEPPER & HARISSA HUMMUS VE, GF*
Basil Pesto, Toasted Flatbread

FISH TACOS
Breaded Haddock, Soft Shell Tacos, Pineapple & Mango Salsa, Chipotle Crema

GRILLED HALLOUMI V, GF
Peach Salad, Hot Honey

BANG BANG CAULIFLOWER VE, GF*
Crispy, Spicy Cauliflower, Sriracha Sauce, Fresh Chillies

HAGGIS BON BONS V*
Breaded Macsween's Haggis, Mashed Potatoes, Peppercorn Sauce

PRAWN COCKTAIL GF*
North Atlantic Prawns, Cos Lettuce, Marie Rose Sauce, Malted Brown Bread, Butter

SALADS

- CLASSIC CAESAR SALAD** V*, GF*
Cos Lettuce, Parmesan, Caesar Dressing, Croutons
Add Roasted Chicken Breast - £3.50

GOAT'S CHEESE SALAD V, GF
Toasted Goat's Cheese, Apple, Candied Pecans, Mixed Leaves, Red Onion, Cucumber, Dried Cranberries, Honey Balsamic Dressing

SIDES

- TRUFFLE & PARMESAN FRIES** GF

CAJUN FRIES VE, GF

SALT & CHILLI RUSTIC CHIPS

RUSTIC CHIPS VE, GF

ONION RINGS V, GF

SEASONAL VEGETABLES VE, GF

ROCKET & PARMESAN SALAD GF

GARLIC BREAD V, GF*

GARLIC BREAD WITH CHEESE V, GF*

MINI MAC 'N' CHEESE V

PEPPERCORN SAUCE GF

GF - Gluten Free | * - Alternative Available
VE - Vegan | V - Vegetarian
Please let us know about any allergies or intolerances that you may have.

MAIN COURSES

- STEAK & ALE PIE**
Braised Ayrshire Beef, Puff Pastry, Seasoned Peas, Carrots & Broccoli, Served with Rustic Chips, Seasoned Boiled Potatoes or Mashed Potatoes

CHICKEN BALMORAL GF*
Pan Roasted Chicken Breast, Haggis Fritter, Mashed Potatoes, Carrots & Broccoli, Peppercorn Sauce

ISLE OF MULL MACARONI CHEESE V
Scottish Mature Cheddar Cheese Sauce, Garlic Bread

MACSWEEN'S HAGGIS V*
Sautéed Creamed Spinach, Seasoned Boiled Potatoes, Honey Roast Turnip & Carrots, Peppercorn Sauce

LEMONGRASS & COCONUT CURRY VE, GF
Malaysian Style Sweet Coconut Curry Sauce with Potato, Chickpeas, Basmati Rice & Poppadum **Add Roasted Chicken Breast - £3.50**

FISH & CHIPS GF*
Lightly Battered Haddock, Rustic Chips, Garden Peas, Lemon, Tartare Sauce, Side Salad

LEMON & HERB CHICKEN SKEWERS GF
Two Skewers of Lemon & Herb Marinated Chicken, Whipped Feta, Rosemary & Garlic Sliced Roast Potatoes, Citrus Drizzle

SALMON TAGLIATELLE
Hot Smoked Salmon, Broccoli, Peas, Garlic Cream Sauce

PAN SEARED MONKFISH TAIL GF
Chorizo, Roast Tomato & Butterbean Cassoulet, Smoked Garlic Aioli

ROAST PORK LOIN GF*
Crispy Crackling, Stornoway Black Pudding, Mustard Mashed Potatoes, Creamed Spinach, Apple Cider Reduction

THE GRILL

- STEAK FRITES** GF
6oz Sliced Flat Iron Steak, *Cooked Medium*, Fries, Peppercorn Sauce

8oz RIBEYE STEAK GF
60 Day Himalayan Salt Dry Aged Beef, *Cooked To Your Liking*, Rustic Chips, Grilled Tomato, Sautéed Mushrooms

BOARDING HOUSE BURGER
Chargrilled Homemade Burger, American Cheese, Red Onion, Lettuce, Burger Sauce, Toasted Seeded Brioche, Fries

MOVING MOUNTAINS BURGER VE*
Plant Based Burger, Roast Onions, Smoked Garlic Aioli, Tomato, Lettuce, Toasted Seeded Brioche, Fries

BOURBON CHICKEN BURGER GF*
Panko Breaded Chicken Breast, Bourbon Glaze, American Cheese, Red Onion, Lettuce, Toasted Seeded Brioche, Fries

DESSERTS

- RHUBARB & GINGER PAVLOVA** V, GF
Homemade Meringue, Rhubarb & Ginger Compote, Chantilly Cream

SALTED CARAMEL BROWNIE SUNDAE V
Caramel Salted Popcorn, Luxury Vanilla & Chocolate Ice Cream, Brownie Pieces, Chocolate & Salted Caramel Sauce

SCOTTISH CHEESE SELECTION V, GF*
Isle of Mull Cheddar, Brie, Blue Murder, Crackers, Apple & Plum Chutney

WHITE CHOCOLATE PARFAIT V, GF
Passion Fruit Compote, Coconut Ice Cream

STICKY TOFFEE PUDDING V
Homemade Sticky Toffee Pudding, Warm Toffee Sauce, Luxury Vanilla Ice Cream

ICE CREAM V, VE*, GF*
Two Scoops of Luxury Ice Cream. Choose from Vanilla, Chocolate, Strawberry, Coconut or Dairy-Free Vanilla

Summer Special
Set Menu

Monday to Sunday, 12pm until 9pm

Starters

- SOUP OF THE DAY** VE*, GF*
Bloomer Bread, Butter

PRAWN COCKTAIL GF*
North Atlantic Prawns, Cos Lettuce, Marie Rose Sauce, Malted Brown Bread, Butter

VEGETABLE PAKORA V, GF
Crispy Spiced Vegetable Fritters, Mint Yogurt, Mango Chutney

CHICKEN CAESAR CROQUETTES
Smoked Garlic Aioli, Rocket, Parmesan

HAGGIS BON BONS V*
Breaded Macsween's Haggis, Mashed Potatoes, Peppercorn Sauce

Main Courses

- MACSWEEN'S HAGGIS** V*
Sautéed Creamed Spinach, Seasoned Boiled Potatoes, Honey Roast Turnip & Carrots, Peppercorn Sauce

FISH GOUJONS
Lightly Battered Haddock Strips, Rustic Chips, Garden Peas, Lemon, Tartare Sauce, Side Salad

WEE STEAK PIE
Lighter Serving of our Steak & Ale Pie, Seasoned Peas, Carrots & Broccoli, Served with Rustic Chips, Seasoned Boiled Potatoes or Mashed Potatoes

LEMONGRASS & COCONUT CURRY VE, GF
Malaysian Style Sweet Coconut Curry Sauce with Potato, Chickpeas, Basmati Rice & Poppadum **Add Roasted Chicken Breast - £3.50**

BOARDING HOUSE BURGER
Chargrilled Homemade Burger, American Cheese, Red Onion, Lettuce, Burger Sauce, Toasted Seeded Brioche, Fries

Desserts

- RHUBARB & GINGER PAVLOVA** V, GF
Homemade Meringue, Rhubarb & Ginger Compote, Chantilly Cream

STICKY TOFFEE PUDDING V
Homemade Sticky Toffee Pudding, Warm Toffee Sauce, Luxury Vanilla Ice Cream

ICE CREAM V, VE*, GF
Two Scoops of Luxury Ice Cream. Choose from Vanilla, Chocolate, Strawberry, Coconut or Dairy-Free Vanilla

TWO COURSES £14.95
ADD A DESSERT £5.95