



—THE—
BOARDING HOUSE

DINE & UNWIND SET MENU

TWO COURSES £20 | THREE COURSES £25

————— Add a Half Bottle Carafe of House Red, White or Rose Wine £9pp —————

STARTERS

SOUP OF THE DAY

crusty roll vga

SOUTHERN FRIED CHICKEN TENDERS

hot honey, chilli, pickles

WHIPPED GOAT'S CHEESE

blueberry compote, balsamic, thyme,
toasted sourdough v

HAGGIS BON BONS

breaded haggis, mashed potatoes, peppercorn sauce

BRUSCHETTA

toasted sourdough, garlic, cherry tomatoes,
basil, olive oil, balsamic ve

KING PRAWN PIL PIL

garlic, chilli, olive oil, toasted sourdough, lemon

MAIN COURSES

CAJUN CHICKEN RIGATONI

sautéed onions and peppers, cajun cream sauce

MONKFISH TEMPURA

sticky tamarind glaze, sesame, crispy
kale, steamed rice vga

CHICKEN ROULADE

smoked pancetta and garlic mousse, streaky bacon,
dauphinoise potatoes, vine tomatoes, tenderstem
broccoli, tarragon cream sauce

PAN SEARED SEA BREAM

lemon and garlic butter sauce, tenderstem, kale,
baby potatoes

CIDER BRAISED PORK CHOP

roasted shallots, apple and fennel, mashed
potatoes, wholegrain mustard jus *£5 supplement*

10oz RIBEYE OR 8oz FILLET

cooked to your liking, skin on fries, tomato,
sautéed mushrooms *£15 supplement*

ADD A DESSERT

KEY LIME PIE

gingernut base, chantilly cream, lime v

SUMMER BERRY PAVLOVA

homemade meringue, whipped
cream, summer berries v

WHITE CHOCOLATE PARFAIT

pistachio cream, pistachios, raspberries v

ISLE OF MULL CHEDDAR

crackers, chutney, sliced apple v



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BOARDING HOUSE

HOME OF HONEST FOOD

DINE & UNWIND

SET MENU