

## Welcome to dinner at the Boatshed

Please note that the a la carte menu changes daily

– this is a typical example intended to give an approximate guide to content and pricing.

### Starters

<b>Today's fresh homemade soup</b>	<b>£3.95</b>
served with assorted crispy bread rolls	
<b>Fresh local Leurbost mussels</b>	<b>£6.25</b>
cooked in white wine, shallots, garlic, flat parsley and cream	
<b>Oven baked stuffed haggis &amp; black pudding</b>	<b>£5.95</b>
in crispy puff pastry with, poached egg, syboes, dauphinoise potatoes and chive gravy	
<b>Thai flavoured monkfish &amp; prawn fishcakes</b>	<b>£6.95</b>
with farm mixed leaves, sweet chilli and light soya sauce	
<b>Tarte Tatin ratatouille vegetables</b>	<b>£5.95</b>
with ripened goats cheese, and salad of spring leaves with walnut dressing	
<b>Langoustines from the Minch</b>	<b>£7.95</b>
with garlic, chilli, mango, pink grapefruit & tomato salsa	
<b>Seared hand dived scallops</b>	<b>£8.95</b>
with forced british rhubarb and Stornoway black pudding	
<b>Homemade beef ravioli tossed with olive, garlic &amp; chilli</b>	<b>£5.95</b>
set on pak choi & beef jus	

## Main course

<b>Char-grilled fillet of Scottish Aberdeen Angus beef</b>	<b>£24.95</b>
with boulangere potato, syboes, haggis pave, talisker gravy and black pudding croquette	
<b>Pan grilled local salmon fillet</b>	<b>£15.95</b>
with olive tossed organic spinach, mussel and parsley butter broth sauce	
<b>Free range breast of chicken</b>	<b>£15.95</b>
stuffed with skirlie & haggis with shallots & chive gravy	
<b>Lewis rack of lamb</b>	<b>£19.95</b>
with Boulangere potato and mint gravy	
<b>Pan roasted fillet of Ayrshire pork wrapped with bacon</b>	<b>£15.95</b>
set on mince, pork, sage & onion with heather honey apricot sauce	
<b>Oven roasted nantes duck breast</b>	<b>£19.95</b>
with savoy cabbage, bacon and onion potato cake, ruby port jus and wild honey summer fruit glaze	
<b>Local monkfish tail and hand dived scallops</b>	<b>£20.95</b>
with seafood bisque sauce & shellfish risotto	
<b>Pan seared lemon sole fillet</b>	<b>£15.95</b>
with spinach, cherry tomato, caper and flaky hake sauce	
<b>Lewis venison haunch</b>	<b>£15.95</b>
with rosti potato, shallots & green peppercorn sauce	

## **Vegetarian Main course**

<b>Broccoli &amp; spring asparagus risotto rice</b> with extra virgin olive oil and parmesan cheese	<b>£10.95</b>
<b>Homemade tagliatelle pasta</b> with Mediterranean vegetables, tomato and basil sauce	<b>£9.95</b>
<b>Crispy vegetable spring roll</b> with petit herb salad & sweet chilli sauce & soya sauce	<b>£9.95</b>
<b>Homemade potato, spinach &amp; brie quiche</b> with petit herb salad & warm basil & tomato sauce	<b>£9.95</b>

## Homemade Desserts & ice cream

<b>Sticky toffee pudding</b>	<b>£5.95</b>
gratinated caramel and vanilla ice cream	
<b>Baked lemon tart</b>	<b>£5.95</b>
vanilla ice cream and mandarin confit	
<b>Old fashioned apple pie</b>	<b>£5.95</b>
champagne sorbet and amaretto custard	
<b>Poached pears</b>	<b>£5.95</b>
set on summer fruit compote and chocolate terrine with pistachio crumbs	
<b>Baileys &amp; caramel crème brulee</b>	<b>£5.95</b>
with chocolate glaze	
<b>Warm chocolate fudge cake</b>	<b>£5.95</b>
with crème fresh and chocolate sauce	
<b>Selection of local Scottish &amp; French cheese board</b>	<b>£7.95</b>
with fresh fruit and our own oatcakes	

### **Sweet Wine - Ochoa moscatel navarra Spain 2007**

An exotic pineapple & peach aromas in a fruity, semi sweet Spanish wine,

A lovely complement to your dessert

Bottle 50cl           **£24.50**

Glass 100ml         **£4.95**

Additional information: Some items on this menu may contain nuts or other allergens, Please ask for advice before ordering and we will be happy to assist you.

