



BOARDWALK

A LA CARTE MENU



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STARTERS

CHICKEN LIVER PARFAIT – 8.5
Toasted brioche, red onion marmalade

V WILD MUSHROOM RISOTTO CAKE – 7.5
Asparagus spears, extra virgin olive oil

ATLANTIC PRAWN COCKTAIL – 9.5
Marie rose sauce, crisp little gem,
toasted herb focaccia

HAGGIS BON BONS – 8.5
Creamed potatoes, turnip purée, crispy leeks,
whisky mustard sauce

STICKY STRIPS OF BEEF – 10
Soy, chilli and crispy shallots

PORK AND BRAMLEY APPLE SAUSAGE ROLL – 8.5
Smoky tomato ketchup

SEARED KING SCALLOPS – 12
Butternut squash purée, Nduja

VV HEIRLOOM TOMATO BRUSCHETTA – 7
Fresh basil, crushed avocado with chilli and lime, rocket
ADD burrata mozzarella – 2

CULLEN SKINK – 8.5
Creamy smoked haddock soup, leek & potato

SEASONAL SOUP & CRUSTY BREAD – 5

V GRILLED GOATS CHEESE – 7.5
With sun blushed tomatoes & basil, rocket
and red onion salad

CRISPY SALT & PEPPER CALAMARI – 8.5
Wasabi & miso mayonnaise, shaved fennel
and lemon salad

CRISPY TEMPURA
(STARTER | MAIN)
Light chilli and coriander batter, sweet chilli
and teriyaki dips

Vegetable 7.5 | 13.5

Chicken 8.5 | 15.5

Mixed 8.5 | 15.5

King Prawn 9.5 | 16.5

STARTERS TO SHARE

BOARDWALK SEAFOOD PLATTER – 19
Mini prawn cocktail, crispy whitebait, prawn tempura,
smoked salmon with capers and lemon,
fish goujons

BOARDWALK SHARING PLATTER – 19
Crispy chicken tempura, haggis and black pudding cakes,
chicken liver parfait, Parma ham,
king prawn pil pil

SANDWICH SELECTION

(Served from 12noon - 5pm)

White or Brown Bread or Tortilla Wrap
with your choice of filling from below

V SAVOURY CHEESE, AVOCADO & TOMATO – 7

V EGG MAYONNAISE WITH WATERCRESS – 7

CAJUN SPICED CHICKEN, BABY GEM
& PIMENTO MAYO – 7

TUNA MAYO – 7

SMOKED HAM, CHEESE & BEEF TOMATO – 7

SMOKED SALMON, CITRUS CREAM CHEESE
& CUCUMBER – 8.5

ADD A BOWL OF HOMEMADE SOUP OR FRIES – 3

HOT SANDWICH SELECTION

CHEESE, HAM & MANGO CHUTNEY TOASTIE – 8.5

HAGGIS & SMOKED APPLEWOOD TOASTIE – 9

TUNA MELT TOASTIE – 8.5

BREADED CHICKEN, MOZZARELLA CHEESE, BASIL – 9.5

PASTRAMI, SWISS CHEESE & PICKLES – 9.5

STEAK CIABATTA – 13

Char grilled steak, Dijon mustard,
caramelised red onion marmalade, rocket leaves

ADD FRIES – 3

SPECIALITY

SLOW COOKED STEAK
AND SAUSAGE PIE – 15

Garden peas, spinach & baby carrots,
creamed potatoes

THE CHEESY CAN BEEF BURGER – 16

With dripping cheese sauce

SPICY NDUJA SAUSAGE
PAPARPADELLE PASTA – 15

Tomato, lemon and Mascarpone

WAGYU BEEF BURGER – 20

Gruyère cheese, smoked streaky bacon,
caramelised onion chutney, cajun fries, onion ring

CALIFORNIA FRIED CHICKEN SANDWICH – 14

Yoghurt dressing, avocado, hot sauce and fries

VV YASAI NIKKO CURRY – 14

Lemon grass and turmeric curry,
butternut squash, broccoli,
smoked tofu with glass noodles

MAIN COURSE

ROAST BREAST OF CHICKEN – 15

Stuffed with haggis, wrapped in bacon, dauphinoise potato,
sprouting broccoli, whisky cream sauce

SMOKED HADDOCK AND SALMON GRATIN – 15

Arran mustard cream, braised leeks,
creamed potatoes, Cheddar glaze

PRIME STEAK BURGER – 15

Milk bun, traditional burger sauce, fries, onion ring

ADD cheddar | blue cheese | bacon | haggis – 2 EACH

V **VV** SWEET POTATO AND CHICKPEA BURGER – 14

Cajun sweet potato fries, tomato & sweet pepper relish

ADD Vegan cheddar – 2

THREE CHEESE MACARONI – 13

Isle of Mull Cheddar glaze, garlic & herb bread

UPGRADE to king prawn & spring onion – 5

UPGRADE to chorizo & jalapeño – 3.5

UPGRADE to bacon crumble & parmesan – 2

HOI SIN DUCK BAO BUNS – 18

Pickled cucumber, miso mayo, crispy onions,
Boardwalk's special seasoned fries

CRISPY KATSU CHICKEN – 15

Asian shredded vegetables, katsu sauce,
basmati rice

SIZZLING FAJITAS

Soft flour tortillas, salsa, sour cream,
guacamole, grated mozzarella

Vegetable 13.5 | Mixed 15
Chicken 15.5 | King Prawn 16.5

DELUXE SCAMPI TAILS – 14

Deep fried scampi tail, seasonal salad,
hand cut chips or fries, tartare sauce, lemon

CAJUN SPICED CHICKEN CREPE – 14

Sautéed peppers and onions with a cheddar glaze
and your choice of house salad or fries

OVEN ROASTED SALMON FILLET – 17

Seasonal greens, lemon butter sauce,
roasted vine tomatoes

CHIMMICHURRI BEEF TACO – 18

Sour cream, smashed avocado,
chilli pickled vegetables, fries

CLASSIC FISH & CHIPS – 15

Belhaven beer battered haddock fillet, mushy peas,
tartare sauce, hand cut chips or fries, lemon

VV VEGAN FISH & CHIPS – 14

Smoked tofu with nori, mushy peas, tartare sauce,
hand cut chips or fries, lemon

SALADS

CLASSIC CAESAR SALAD – 11

Parmesan shavings, anchovies,
bacon, Caesar dressing

ADD char grilled chicken breast – 4 | king prawns – 5
ADD hot smoked salmon – 4

CHICKEN AND BACON SALAD – 14

Smoked applewood cheddar, honey roasted cashews,
seasonal leaves and herb dressing

V SUPER FOOD BOWL – 13.5

Smashed avocado with shredded beetroot, cauliflower cous cous,
pomegranate and mixed salad, quinoa, broccoli,
cottage cheese, toasted spicy seeds

ADD char grilled chicken breast – 4 | salmon – 4

FROM THE GRILL

All of our steaks are dry-aged and matured by our
trusted butcher. Cooked on our chargrill served with
whole roasted tomato, portobello mushroom
and a side of hand cut chips or fries

PRIME BEEF RIB EYE 8OZ – 28

Has marbled fat for extra flavour

PRIME SIRLOIN 8OZ – 28

PRIME BEEF FILLET 8OZ – 32

STEAK SAUCES – 3

red wine | mixed peppercorn
whisky mustard | béarnaise | blue monday cheese

STEAK TOPPERS

Haggis – 3 | Mini Mac & Cheese – 5

Garlic King Prawns – 5

SIDES

FRIES – 4.5

ONION RINGS – 4.5

HAND CUT CHIPS – 4.5

CHILLI & PARMESAN FRIES – 4.5

CAJUN FRIES – 4.5

CAJUN SWEET POTATO FRIES – 5

HEIRLOOM TOMATO SALAD – 5

DAUPHINOISE POTATOES – 5

TENDERSTEM BROCCOLI, LEMON OIL & SEA SALT – 5

BACON & CHEESE FRIES – 5

MINI MAC & CHEESE – 5

TRUFFLE & PARMESAN FRIES – 6

**PLEASE NOTE WE HAVE A GLUTEN FREE MENU
AVAILABLE ON REQUEST**

Allergies & Intolerances : Although your meal is prepared with care,
due to handling of allergens in our kitchen, we cannot guarantee it will be
allergen free, even after ingredients have been removed on request.

V Denotes Vegetarian

VV Denotes Vegan