



# BOARDWALK

LARGER PARTIES FAVOURITES MENU



[www.cawleyhotels.com](http://www.cawleyhotels.com)

## 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

- 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

## SALADS

### CLASSIC CAESAR SALAD – 11

Parmesan shavings, anchovies, bacon, Caesar dressing

ADD char grilled chicken breast – 4

ADD king prawns – 5

ADD hot smoked salmon – 4

### CHICKEN AND BACON SALAD – 14

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

## SPECIALITY

### SLOW COOKED STEAK AND SAUSAGE PIE – 15

Garden peas, spinach & baby carrots, creamed potatoes

### WAGYU BEEF BURGER – 20

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

## 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

### CRISPY KATSU CHICKEN – 15

Asian shredded vegetables, katsu sauce, basmati rice

### 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

## 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

### 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