

Welcome to dinner at the Boatshed

Starters

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

Main course

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

Vegetarian Main course

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

Homemade desserts & ice cream

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

