



BECAUSE

YOU ARE

★
AMAZING



CAWLEY
HOTELS & RESTAURANTS

DUCK BAY COAST BOAT YARD BOARDWALK RIVER HOUSE

MENU

- STARTERS -

**GRILLED GOATS CHEESE
& AVOCADO BRUSCHETTA** (v) (gf)
Sourdough bread, tomato relish, fine leaves

CHICKEN LIVER PÂTÉ (gf)
Spiced fruit chutney, toasted garlic bread

TRADITIONAL PRAWN COCKTAIL (gf)
Marie rose sauce, crisp little gem, lemon

**DUO OF CANTALOUPE
AND GALIA MELON** (v) (vw) (gf)
Berry compote, lemon sorbet

**ROASTED RED PEPPER
& TOMATO SOUP** (v) (vw) (gf)
Basil oil, crusty bread

HAGGIS BON BONS
Champit potatoes, turnip purée,
crispy leeks and whisky mustard sauce

BANG BANG CAULIFLOWER (v) (vw) (gf)
Spiced vegan and sriracha mayo,
spiced peanuts

**STORNOWAY
BLACK PUDDING STACK**
Stornoway black pudding, poached egg,
potato scone, crisp Parma ham

**CHICKEN or
VEGETABLE TEMPURA** (v) (vw) (gf)
Coriander & chilli batter, Asian shredded salad,
sweet chilli dipping sauce

- MAINS -

TRADITIONAL ROAST SIRLOIN OF BEEF (gf)
Duo of potato, roast roots,
Yorkshire pudding, pan juices
(£5.00 supplement)

FILLET OF SALMON (gf)
Seasonal greens, roasted vine tomatoes,
watercress, lemon butter sauce

ROAST LOIN OF AYRSHIRE PORK (gf)
Duo of potato, roast roots,
grain mustard cream, apple sauce

CLASSIC FISH & CHIPS (gf)
Battered sustainable fillet, mushy peas,
tartare sauce, lemon

CAESAR SALAD (gf)
Smoked Canadian bacon, sea salt croutons,
Caesar dressing, baby gem lettuce

ADD chicken – 2.95 | prawns – 4.95

THAI SPICED BREAST OF CHICKEN (gf)
Rice pilaff, stir fry vegetables, coconut,
lime & sweet chilli sauce, prawn crackers

ROAST LEG OF LAMB (gf)
Duo of potato, roast roots,
minted red wine jus

THREE CHEESE MACARONI (v) (gf)
Isle of Mull crumb, fries, garlic and herb bread

TRADITIONAL BEEF LASAGNE
Herbed green salad, toasted garlic bread

PRIME STEAK BURGER (gf)
or **VEGAN BURGER** (v) (vw)
Brioche bun, onion ring, fries

ADD cheddar | bacon | haggis
onion ring – 1.25 each

**SWEET POTATO, SPINACH
& CHICKPEA CURRY** (v) (vw) (gf)
Basmati rice pilaff, flat bread

GRILLED RIB EYE STEAK (gf)
Roast tomato, grilled mushrooms,
onion ring, peppercorn sauce,
your choice of fries or real chips
(£10.00 supplement)

- DESSERTS -

GLAZED LEMON TART
Vanilla ice cream, raspberry coulis

MINI MESS (gf)
Sweetened cream, crushed meringue,
mixed berries, vanilla ice cream

**LUXURY BELGIAN
CHOCOLATE FUDGE CAKE**
Served warm with
honeycomb ice cream

STICKY TOFFEE PUDDING (gf)
Vanilla ice cream, butterscotch sauce

**STRAWBERRY & WHITE
CHOCOLATE CHEESECAKE**
Strawberry ice cream, raspberry coulis

**LUXURY STRAWBERRY AND
VANILLA ICE CREAM** (gf)
Your choice of sauce:
strawberry, chocolate, butterscotch

2 Courses **£27.50 pp** | 3 Courses **£34.50 pp**

(v) Vegetarian (vw) Vegan (gf) Gluten Free

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.