

BECAUSE  
YOU ARE  
★  
AMAZING



CAWLEY  
HOTELS & RESTAURANTS

DUCK BAY COAST BOAT YARD BOARDWALK RIVER HOUSE

# MENU

## STARTERS

### CHICKEN LIVER PÂTÉ

Caramelised onion chutney, brioche

### TRADITIONAL PRAWN COCKTAIL

Marie rose sauce, crisp little gem, lemon

### DUO OF CANTALOUPE AND GALIA MELON (v) (w)

Berry compôte, lemon sorbet

### BANG BANG CAULIFLOWER (v) (w)

Spiced vegan and sriracha mayo,  
spiced peanuts

CHOICE OF SOUPS:  
LENTIL & HAM BROTH or  
SWEET POTATO, COCONUT & CHILLI (v) (w)

Crusty bread

### HAGGIS GATEAUX

Bashed neeps, champit tatties,  
whisky mustard cream sauce

ADD a dram — 3

### CHICKEN or VEGETABLE TEMPURA (v) (w)

Coriander & chilli batter, Asian shredded salad,  
sweet chilli dipping sauce

## MAINS

### TRADITIONAL ROAST SIRLOIN OF BEEF

Duo of potato, roast roots,  
Yorkshire pudding, pan juices

### FILLET OF SALMON

Seasonal greens, roasted vine tomatoes,  
watercress, lemon butter sauce

### ROLLED LEG OF LAMB

Pan jus, mint mash, roast roots

### CLASSIC FISH & CHIPS

Battered haddock, mushy peas,  
tartare sauce, lemon

### CAESAR SALAD

Smoked Canadian bacon, sea salt croutons,  
Caesar dressing, baby gem lettuce, anchovies

ADD chicken — 2.95 | prawns — 4.95

### THAI SPICED BREAST OF CHICKEN

Rice pilaff, stir fry vegetables, coconut,  
lime & sweet chilli sauce, prawn crackers

### SUPREME OF CHICKEN DARRACH

Stuffed with haggis, wrapped in bacon,  
creamed potatoes, seasonal veg, peppercorn sauce

### THREE CHEESE MACARONI (v)

Isle of Mull crumb, fries, garlic and herb bread

### PRAWN, BASIL & CHILLI LINGUINE

toasted garlic bread

### PRIME STEAK BURGER or VEGAN BURGER (v) (w)

Brioche bun, onion ring, fries

ADD cheddar | bacon | haggis  
onion rings — 1.25 each

### SWEET POTATO, SPINACH & CHICKPEA CURRY (v) (w)

Basmati rice pilaff, flat bread

### GRILLED RIB EYE STEAK

Roast tomato, grilled mushrooms, onion ring,  
peppercorn sauce, your choice of fries or real chips  
(£5.00 supplement)

## DESSERTS

### CHILLED LEMON POSSET (v)

Macerated strawberries,  
shortbread, raspberry sorbet

### VEGAN CHOCOLATE & SALTED CARAMEL BROWNIE (v) (w)

Vegan vanilla ice cream, chocolate sauce

### LUXURY STRAWBERRY & VANILLA ICE CREAM (v) (w)

Your choice of sauce:  
strawberry, chocolate, butterscotch

### MINI MESS (v)

Sweetened cream, crushed meringue,  
mixed berries, vanilla ice cream

### MELT IN THE MIDDLE CHOCOLATE FONDANT (v)

Served with vanilla ice cream

### STICKY TOFFEE PUDDING (v)

Vanilla ice cream, butterscotch sauce

### PASSIONFRUIT & MERINGUE TART (v)

Served with a mango salsa and vanilla ice cream

2 Courses £29.95 pp | 3 Courses £36.95 pp

Gluten Free options available on most dishes, our staff will be happy to advise.

(v) Vegetarian (w) Vegan

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.  
Meat & fish dishes may contain small bones.