



BAR SNACKS

- PORK CRACKLING, APPLE SAUCE 2.95
- SPICED MIXED NUTS 3.5
- MARINATED GORDAL & KALAMATA OLIVES 3.5
- DEEP FRIED WHITEBAIT, AIOLI 4.5
- CRISP GOATS' CHEESE CROQUETTES 4

STARTERS

- soup of potato & green peppercorn, poached egg, haggis 6
- ham, egg & chips 7
- cod fishcake, rapeseed tartare sauce 6.5
- pappardelle with braised rabbit, mustard cream 7.5
- roast sea trout, baby gem, our salad cream 8.5
- grilled cornish sardines, tomato relish 8
- salad of endive & blue cheese, beetroot 7.5
- tarte fine, onion, black olive, goats cheese, tomato 6.5



SUGAR BOAT SUNDAY ROAST SCOTTISH BEEF, YORKSHIRE PUDDING & ALL THE TRIMMINGS

£12.95 FROM MIDDAY TILL 4PM
when its gone its gone, reservations advised

BREAKFAST SERVED DAILY FROM 10AM-12PM

SUGAR BOAT



ON THE EVENING OF 27TH JANUARY 1974, A SHIP CARRYING A CARGO OF SUGAR DRIFTED IN A SEVERE STORM UNTIL ITS HULL WAS HOLED BY THE ANCHOR CHAIN OF A TANKER NEARBY. BY MORNING LIGHT IT HAD HEeled ON A SANDBANK & CAPTAIN & CREW WERE SAFE . THE SHIP WAS MV CAPTAYANNIS, KNOWN LOCALLY NOW AS THE SUGAR BOAT. IT SOON BECAME A LOCAL LEGEND ON WHICH GENERATIONS OF CHILDREN HAVE FISHED, CORMORANTS ABOUND AND SEALIFE HAS FOUND SANCTUARY EVER SINCE.



MAINS

- grilled piece of beef, charred hispi cabbage, tomato, n'duja 17.5
- beef suet pudding, savoy cabbage & leeks 13.5
- sweetcorn risotto, parmesan, olive oil 12.5
- pan-fried cod, warm new potato, seaweed 15.5
- roast pork loin, creamy mash, bacon, shallots, mushrooms 13.5
- potato gnocchi, rainbow chard, wild garlic pesto, pecorino 11.5
- bouillabaisse - fish soup, mullet, fennel, potato, leek 18.5
(we donate 50p to Helensburgh RNLI for every sale of this dish)

BRIOCHE BUNS ALL 7.5 (all 3 for £19.50)

braised beef brisket, pickled shallots, horseradish aioli
fish fingers, baby gem, tartare sauce
roast cauliflower, caper & raisin ketchup

SUGAR BOAT CLASSICS 12pm-3pm

- WELSH RAREBIT 5.5
- HOMEMADE SAUSAGE ROLL, OUR BROWN SAUCE 5.95
- CLASSIC FISH SOUP, GRUYÈRE, CROUTONS 7.5

DESSERTS

- classic clafoutis, salted caramel ice cream 7.5
- warm chocolate mousse, praline 6.5
- ecclefechan tart, clotted cream 6.5
- vanilla cheesecake mousse, poached plums, granola 6.5
- apple & blackcurrant crumble 6.5
- selection of george mewes' cheeses, highland oaties 3 for 7.5 / 5 for 12



SIDES ALL 3.5

- hand cut triple cooked chips // skinny fries
- tomato salad // broccoli and kale, house vinaigrette
- new potatoes, seaweed butter
- bread and butter 2.5 per board



AA Rosette Award for Culinary Excellence



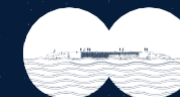
MICHELIN IN GOOD HAND



THE GOOD FOOD GUIDE 2019



TASTE OUR BEST QUALITY ASSURED



HAVE YOU SPOTTED OUR
VERY OWN WINE SHOP?