

Roguebros.® The Boathouse

Picky Bits

Rosemary foccacia, whipped heather honey butter - 7
Gordal Picante Olives, guindillas peppers - 6 GF VG
Tennents pickled onions - 3.75 GF VG
Boquerones en vinagrate - 4.5 GF



Wee Plates

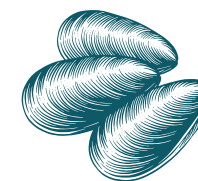
Padron peppers, smoked maldon salt, EVOO - 7 GF, V, VG
Grilled tiger prawns, charred lime, chilli & garlic butter - 13.95 - for five - 25 for ten GF
Whipped brie, mascarpone, hot honey, toasted herb croutes - 9 V
RB's corn ribs, crispy onion, vegan chilli & coffee mayo, lime - 8.5 VG
Beef tartar, butter brioche siracha mayo, radish, lambs lettuce - 13.5
Ceasar leaves, anchovie crumble - 7.5
Roast beets, goats cheese pesto, chicory, thyme honey, grapefruit, cavolo nero - 13 GF V
Grilled sardines, roasted red peppers, crispy onions, charred lemon - 8.5
Grilled chicken yakatori Bao buns, Sesame slaw, Miso mayonnaise - 9
Tempura soy flat cap mushroom Bao buns, Sesame slaw, Miso mayonnaise - 8



All of our meat & poultry is supplied by
John Gilmore Butchers &
100% Scottish

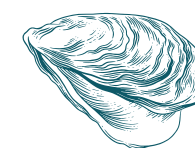
Scottish Mussels

RB's coconut broth GF
White wine, garlic cream
GF

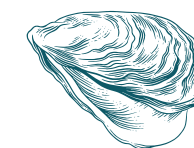


Small - 10.5
Large - 16
Add fries - 4.95

Cumbrae Oysters



Single 3.5
1/2 Dozen 21
Dozen 39



Natural - shallot mignonette
Grilled - cajun butter

Oyster Friday's - £2.5 Oysters natural or grilled
Add a glass of bubbles? oh stop it!!

Bigger Plates

Steak burger, american cheese, chilli & onion jam, mustard ketchup, fries, dressed house salad - 18.5
Foraged wild mushroom linguini, aged parmesan, white truffle cream 14 - V
Grey sole, white wine emulsion, caviar, dill, lilliput capers, jersey royals - 22
Roast pork belly, celeriac slaw, apple and cider puree, wholegrain mustard jus - 17
6oz flat iron steak, fries, roast vine tomatos, chimichurri - 27
RB's buttermilk fried tenders, gochugang hot honey, sesame seeds, spring onion, chilli 15
Sustainable haddock & chips, thick cut chunkies, RB's tartar sauce, mushy peas, lemon - 18.95
Sea Trout, thai red coconut black lentils, red chard - 17
Pork shoulder Corn Tacos, spicy ezme tomato, avocado crema, coriander, lime - 13.5 GF
Old bay Butterfly prawn Corn tostada, spicy ezme tomato, avocado crema, pickled radish - 13.5 GF

Sides

Truffle & Parm Skinnies - 5.95 Chunkies - 4.95 Wilted seasonal greens, chilli & garlic GF, V - 5.95 Braised Hispi cabbage, black garlic aioli, crispy onions, chilli oil - 6.5 V
Roast honey carrots, sumac hung yoghurt V- 5.5

*Some of our dishes can be altered for specific dietary requirements, please speak to your server V=Vegetarian, VG = Vegan, GF = Gluten Free