

# MAIN MENU

BAR - RESTAURANT - CAFE

## STARTERS

DUCK LIVER PÂTÉ (GF)  
TOAST, GARDEN SALAD, ONION MARMALADE **5.95**

CONFIT CHICKEN (GF)  
WARM & CRISPY ON AN AUTUMN CASSOULET **5.95**

SOUP (GF) (V)  
SERVED WITH ARTISAN BREAD **4.95**

ARTISAN BREAD (V)  
DUKKHA SPICE OLIVE OIL AND BALSAMIC **3.95**

WHITEBAIT (GF)  
CRISPY FRIES IN POLENTA WITH TARTAR SAUCE **5.25**

PISTACHIO CRUSTED GOATS CHEESE  
CRISPY BROCHETTE, 'BABA GANOUSH' SMOKED AUBERGES  
DIP WITH GARLIC, LEMON & OLIVE OIL (V) **5.50**

## TAPAS

AUTUMN TRIO OF THREE DISHES FOR  
**12.00** (ONE MEAT & FISH PER ORDER)

TABBOULEH SALAD (GF) (V)  
FRESH TOMATO, BULGER WHEAT, PARSLEY **3.95**

HOUSE HUMMUS (GF) (V)  
SERVED WITH FLAT BREAD **3.95**

CHAR GRILLED CHORIZO  
(GF) **4.50**

STUFFED PEPPERS  
(GF) **3.00**

MEDITERRANEAN OLIVES (GF) (V)  
EXTRA VIRGIN OLIVE OIL, CHILLI **3.95**

CHAR GRILLED TIGER PRAWNS (GF) (S)  
LEMON, BABY CALAMARI **5.50**

LAMB KOFTA  
CRISPY LEAF, ROSE HARISSA YOGHURT **4.95**

## PASTA

CHICKEN CARBONARA  
FRESHLY COOKED EGG PASTA WITH PANCETTA,  
CHICKEN FILLET, IN A CREAMY SAUCE **8.95/11.95**

RICOTTA & SPINACH TORTELLINI (V)  
PESTO, ROAST SWEET PEPPERS, HERBS, PECORINO  
& PINE NUTS **7.95/10.95**

PASTA MOZZARELLA  
(V) **7.95/11.95**

## MAINS

BARBEQUE LEMON CHICKEN  
MINT & CORIANDER COUS COUS, TOASTED ALMONDS,  
CHILLI & YOGHURT DRESSING **12.95**

FRESH CLAMS, MUSSELS & KING  
PRAWN PAELLA (GF)  
GARLIC SHALLOTS, SAFFRON RICE **11.95/14.95**

RUMP STEAK & ROASTED BONE MARROW  
YATE'S FARM PRIME HEREFORD BEEF, FRENCH FRIES  
& SALAD YOUR CHOICE OF TARRAGON MAYO OR  
PEPPERCORN SAUCE (GF) **16.95**

CHAR GRILLED LAMB RUMP (GF)  
ON AN AUTUMN CASSOULET OF BEANS, FRESH HERBS  
& VEGETABLES **11.95**

BOATHOUSE CHOWDER (GF)  
SMOKED HADDOCK, CLAMS, BABY SPINACH, MUSSELS  
& SAMPHIRE IN A LIGHT BROTH **9.95/13.95**

FISH 'N' CHIPS  
OUR FRESH HADDOCK ARRIVING DAILY IN LOCAL  
STONEHOUSE BATTER, CHUNKY CHIPS, PEAS & HOUSE  
TARTAR SAUCE **8.95/12.95**

\*SPECIAL CHILDREN'S MENU AVAILABLE

## SIDES

GARLIC BREAD (V)  
WITH OR WITHOUT CHEESE **3.50**

SKIN ON FRIES (GF) (V)  
GARLIC MAYO OR HOUSE KETCHUP **3.25**

SIDE SALAD & HOUSE VINAIGRETTE  
(GF) (V) **3.50**

## SANDWICHES

ALL SANDWICHES COME WITH SKIN ON  
FRIES (GF BREADS AVAILABLE)

BOAT BURGER & FRIES (GF)  
YATE'S FARM HEREFORD MINCED BRISKET, BEEF TOMATO,  
GRILLED ONION, COMTE CHEESE & PRETZEL BUN, HOUSE  
BARBEQUE SAUCE (GLUTEN FREE BUNS AVAILABLE) **12.95**

WARM FLAT BREAD & CRISPY FALAFELS  
CHICKPEA, CORIANDER & LIME PATTIES, TZATZIKI, TOASTED  
PINE NUTS & HUMMUS (GF) (V) (N) **10.25**

SPICED LAMB KOFTA WRAP  
ROSE HARISSA YOGHURT, CUCUMBER, CORIANDER  
SALAD **10.50**

## DESSERTS

WARM CHOCOLATE MOUSSE CAKE (V)  
LACED WITH WHISKY LIQUOR, ORANGE CARAMEL  
MASCARPONE & ROASTED FAIRGROUND HAZELNUTS **5.95**

LEMON MERINGUE TART (V)  
MINT, RASPBERRIES & RASPBERRY COULIS **5.95**

ESPRESSO CRÈME BRULÉE (V)  
PASSION FRUIT ICE GEM COOKIE **5.95**

NOUGAT MESS (GF)  
CHERRIES, TOASTED PISTACHIOS, OODLES OF CREAM &  
GOOEY MERINGUE **5.95**

CHEESE PLATE (V)  
SELECTION OF RIPE CHEESES **6.95**

ALL OUR FOOD IS HOMEMADE, PREPARED  
FRESHLY TO ORDER AND SOURCED FROM  
LOCAL SUPPLIERS WHEREVER POSSIBLE

PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES OR  
INTOLERANCES. GLUTEN FREE  
BREAD IS AVAILABLE

WE USE NUTS, SHELLFISH, DAILY & GLUTEN PRODUCTS IN  
OUR KITCHEN & WHILST WE TAKE THE GREATEST OF CARE IN  
PREPARATION, WE CAN NOT GUARANTEE AGAINST TRACES  
OF THESE ITEMS

V=VEGETARIAN N=CONTAINS NUTS GF = GLUTEN FREE

