

SUNDAY MENU

BAR - RESTAURANT - CAFE

NIBBLES

- HOUSE HUMMUS (GF) (V) (VEGAN)
SERVED WITH FLATBREAD **4.255**
- MEDITERRANEAN OLIVES (GF) **4.25**
- ARTISAN BREAD (V) (VEGAN)
DUKKHA SPICE OLIVE OIL AND BALSAMIC **4.25**

STARTERS

- CRISPY PORK BELLY BITES
SZECHUAN SPICE, HOISIN SAUCE **5.50** GF
- FETA, FIG & CARAMELISED SHALLOTS
WARM SHALLOTS & FRESH FIGS WITH FETA **5.50** (V)
- HOUSE MARINATED SALMON (GF)
HERB SALAD, DILL YOGHURT **5.50**
- BOATHOUSE DUCK LIVER PATE
WITH ONION JAM, BABY LEAF & MELBA TOAST **5.50**
- SOUP (V) (GF)
SERVED WITH ARTISAN BREAD **5.25**
- WHITEBAIT (GF)
CRISPY FRIED IN POLENTA WITH TATAR SAUCE **5.25**
GLUTEN FREE BREADS ARE AVAILABLE PLEASE ASK

SIDES

- GARLIC BREAD (V)
WITH OR WITHOUT CHEESE **3.95**
- SKIN-ON FRIES (GF) (V) (VEGAN)
GARLIC MAYO OR HOUSE KETCHUP **3.25**
- SIDE SALAD
HOUSE VINAIGRETTE (GF) (V) **3.50** (VEGAN)

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

V = VEGETARIAN
N = CONTAINS NUTS
GF = GLUTEN FREE

MAINS

- ROAST BEEF
28-DAY MATURED YATES' FARM HEREFORD BEEF,
SERVED MEDIUM RARE UNLESS WANTED OTHERWISE **14.95**
IF YOU LIKE YOUR MEAT WELL DONE MAY WE SUGGEST OUR BRISKET
- 15-HOUR SLOW BRAISED BRISKET
YATES' FARM PRIME HEREFORD BRAISED BEEF **14.95**
- SLOW ROAST PORK BELLY
CREAMY MASH & RED CABBAGE **13.95**
- BRAISED & PULLED SHOULDER OF ENGLISH LAMB
ROASTED WINTER VEGETABLES **14.95**
- BREAST OF CHICKEN
LOCALLY SOURCED SUPREME OF CHICKEN **13.95**
- BOATHOUSE NUT ROAST (V) (VEGAN)
WITH ALL THE SUNDAY TRIMMINGS & VEGETABLE JUS **11.95**
- KEDGEREE
CLASSIC BRUNCH DISH OF RICE, SMOKED HADDOCK, PEAS & POACHED EGGS **11.50**

*SUNDAY LUNCH IS GLUTEN FREE & SERVED WITH ALL THE TRIMMINGS & SLOW COOKED GRAVY, GLUTEN FREE YORKSHIRE PUDDING AVAILABLE PLEASE ASK

PASTA

- CHICKEN CARBONARA
CHICKEN BREAST, PANCETTA, FRESH EGG PASTA IN A CREAMY SAUCE **8.95/13.25**
- RICOTTA & SPINACH TORTELLINI (V)
NEAPOLITAN SAUCE, HERBS & PECORINO **7.95/11.95**
- TWO PRICES REFER TO A SMALLER PORTION

*10% SERVICE CHARGE IS ADDED TO BOOKINGS OF 10 PEOPLE OR MORE

DESSERTS

- BREAD & BUTTER PUDDING
VANILLA CREAM **4.50**
- VANILLA CRÈME BRULEE (GF)
5.95
- FRESH WAFFLES
COULIS, STRAWBERRIES & ICE CREAM **5.95**
- ORANGE PANACOTTA (GF)
ORANGE CARAMEL, **5.95**
- CHEESE PLATE (V)
SELECTION OF RIPE CHEESES **6.95**
- STRAWBERRY ETON MESS (GF)
5.95
- ICE CREAM (GF)
3 SCOOP VANILLA **3.95**

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

CHILDREN UNDER 10'S

- SUNDAY ROAST CHICKEN, BEEF OR PORK
WITH ALL THE TRIMMINGS **7.50**
- FISH FINGER SLIDER
SERVED WITH FRIES **5.00**
- MAC N CHEESE
5.00
- ALL CHILDREN INCLUDE JUICE, MILK OR MINERAL WATER & VANILLA ICE CREAM

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

WE USE LOCALLY SOURCED INGREDIENTS WHEREVER POSSIBLE THANKS TO OUR LOCAL SUPPLIERS:

- ALFIE EDWARDS VEG & FRUIT
- CORBETTS MEAT & POULTRY
- POWELLS FREE RANGE EGGS
- VERMULENS BREAD
- M&J SEAFOOD FISH
- STEVE HODNET CHEESE & BUTTER

