



BOATHOUSE LUNCH

STARTERS

PEA & MINT SOUP
HOMEMADE BREAD DF GF

LITTLE BOWL OF MUSSELS
HOMEMADE BREAD

FETA CHEESE & HERITAGE TOMATO SALAD
OUR GARDEN HERBS & EXTRA VIRGIN OLIVE OIL GF

DUCK LIVER PATE
ONION JAM & HOT TOAST

MAINS

SEAFOOD LINGUINI
TIGER PRAWNS, SQUID, CLAMS & MUSSELS IN A RICH TOMATO RAGOUT

PAN FRIED HAKE
BOATHOUSE SUMMER VEGETABLES, SALSA VERDE

WILD MUSHROOMS
IN GARLIC BUTTER ON CRISP SET POLENTA WITH BABY SPINACH & MASCARPONE V GF

BEEF BRISKET
CREAMY MASH & RED CABBAGE

ITALIAN CHICKEN BREAST
WITH MOZZARELLA, VINE TOMATO & BABY SPINACH

ROASTED AUBERGINE CURRY
BASMATI & PAKORAS GF DF v

PUDDINGS

SUMMER PUDDING
LAYERS OF SOFTENED FRUIT & BREAD TOPPED WITH CREAM

LEMON POSSET MERINGUE ^{GF}

STRAWBERRY CRANACHAN
FRESH FRUIT, WHISKEY CREAM & TOASTED OATS ^{GF}

2 COURSES 12.95 3 COURSES 15.95 **(PER PERSON)**

Exchange a course for a glass of wine or hot drink

**We are open every Friday & Saturday night through the year last bookings 7.30pm
5PM FOR TAPAS & SUPPER .**

JAZZ NIGHT SUPPER Thursday 12th SEPTEMBER booking essential

SUPPER CLUB COMING SOON!

All our breads are baked in house using Shipton's organic white & mixed seed flour OR gf alternative