

THE BOATHOUSE SUNDAY MENU

STARTERS & SNACKS FROM 12.30

FRESHLY MADE SOUP

WITH HOUSE BAKED BREAD
(GF & DF) (VEGAN) 5.95

CRISP-FRIED POLENTA WHITEBAIT

HOMEMADE TARTARE SAUCE & LEMON (GF) 6.00

DUCK LIVER PÂTÉ

HOT TOAST & BABYLEAF SALAD & CHUTNEY 6.95

HOUSE MARINATED SALMON

IN TEQUILLA & BEETROOT WITH HORSERADISH,
CRÈME FRAICH, BABY LEAF & TOAST 6.95

HOUSE HOUMOUS, OLIVES & FLATBREADS

(GF AVAILABLE UPON REQUEST) 7.25

SALMON QUICHE

HOUSE SALAD GARNISH, SLAW & CRISPS 8.95

CHEESE & HERB QUICHE

HOUSE SALAD GARNISH, SLAW & CRISPS (V) 8.25

SAUSAGE ROLL

HOUSE SALAD GARNISH, SLAW & CRISPS 5.50

VEGETABLE ROLL

HOUSE SALAD GARNISH, SLAW & CRISPS (V) 5.50

SIDES

SKIN ON FRIES

HOUSE KETCHUP OR GARLIC MAYO (GF) 4.00

MAC 'N' CHEESE SIDE 4.50

HOUSE SALAD (GF) 4.00

GARLIC BREAD WITH CHEESE 4.00

HOUSE BAKED BREADS 4.50

WITH DUKKAH SPICE, OLIVE OIL & BALSAMIC
VINEGAR (N)

CHILDREN UNDER 10'S ONLY

MINI ROAST

ANY OF THE ROASTS, WITH APPLE/ORANGE JUICE
& VANILLA ICE CREAM 8.25

MAC 'N' CHEESE

APPLE OR ORANGE JUICE
& VANILLA ICE CREAM (V) 7.25

KIDS FUN BOX

HAM, JAM OR CHEESE SANDWICH, CRISPS,
FRUIT JUICE & FREDDO 6.00

SUNDAY LUNCH 12.30 - 3PM

OUR SUNDAY ROASTS WITH SLOW COOKED
GRAVY & ALL THE SUNDAY TRIMMINGS ARE GF.
GF & LF YORKSHIRE PUDDINGS ARE AVAILABLE.

ROAST BEEF

PRIME TOPSIDE SERVED MEDIUM RARE 15.95

SLOW BRAISED BEEF BRISKET

LOW & SLOW BRAISED BEEF, PERFECT FOR THOSE
WHO PREFER THEIR MEAT WELL DONE. CREAMY
MASH, RED CABBAGE & RICH GRAVY 15.95

SHROPSHIRE CHICKEN BREAST 15.95

VEGAN SWEET POTATO & NUT ROAST 15.95

SWEET POTATO, FRESH HERBS,
LENTILS & NUTS VEGAN GRAVY

BELLY OF PORK

SLOW BRAISED WITH CRACKLING, CREAMY
MASH, RED CABBAGE & RICH GRAVY 15.95

BOATHOUSE FISH CHOWDER

SMOKED HADDOCK, CLAMS, MUSSELS, NEW
POTATOES & BABY SPINACH IN A LIGHT CREAM
BROTH (GF) 16.95/11.25

SPINACH & RICOTTA TORTELLINI

IN HERB BUTTER, BABY TOMATOES & BABY
SPINACH. (V) 14.95/10.95

CHICKEN CARBONARA

CHICKEN BREAST, CREAM & PANCETTA OVER
LINGUINI 14.95/10.95

DESSERTS

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM
6.50

SALTED CARAMEL CHEESECAKE

SERVED WITH CLOTTED CREAM 6.50

ETON MESS

HOMEMADE MERINGUES, FRESH BERRIES, BERRY
COULIS & OODLES OF CREAM (GF) 6.50

CRÈME BRULEE

CLASSIC VANILLA BRULEE 6.50

CHOCOLATE TORTE

SERVED WITH CREAM 6.50

ICE CREAM

WITH FRESH BERRIES 6.50 VEGAN AVAILABLE

CHEESE BOARD

THREE BRITISH CHEESES, CRACKERS, FRUIT &
CHUTNEY 8.95

CAKES & PATISSERIES ALL DAY

BARA BRITH 3.00

LEMON DRIZZLE 3.00

FLAPJACK (GF & VEGAN) 3.00

ORANGE, SULTANA & CRANBERRY 3.00

BANANA & SPECIALITY VEGAN CHOCOLATE 3.95

CARROT CAKE 3.95

ROCKY ROAD 3.95

ORANGE & ALMOND (GF) (DF) (N) 3.95

HOUSE SCONE

HOMEMADE SCONES WITH BUTTER

& STRAWBERRY JAM 3.25

ADD CLOTTED CREAM 3.95

CREAM TEA WITH HOUSE SCONES 5.95

HOMEMADE FRUIT SCONES WITH CLOTTED
CREAM & STRAWBERRY JAM. SERVED WITH OUR
ARTISAN TEA OR DARKWOODS FILTER COFFEE

CLASSIC AFTERNOON TEA

Monday to Saturday 3PM-4PM

SELECTION OF SANDWICHES

SMOKED SALMON, LEMON & BLACK PEPPER
CREAM CHEESE, CUCUMBER & BLACK PEPPER
FRESHLY BAKED HAM & MUSTARD
FREE RANGE EGG MAYONNAISE

SELECTION OF CAKES & PATISSERIES

CHOCOLATE ECLAIRS FILLED WITH FRESH
VANILLA CREAM, FRESH FRENCH FRUIT TARTS,
CARROT CAKE (N) & VICTORIA SPONGE
FRESHLY BAKED SCONES WITH STRAWBERRY JAM
& CORNISH CLOTTED CREAM

SERVED WITH OUR ARTISAN TEA OR
DARKWOODS FILTER COFFEE.

15.95 PER PERSON

ADD A SPARKLE? PROSECCO 8.00/GLASS

*WHILST MANY OF OUR DISHES ARE GF, PLEASE ADVISE A
MEMBER OF STAFF OF ANY FOOD ALLERGIES THE KITCHEN*

*NEED TO BE AWARE OF. WHILST EVERY EFFORT IS MADE TO
ENSURE DISHES ARE NOT CONTAMINATED, WHEAT, EGGS, NUTS
& MILK ETC. ARE USED IN THE BOATHOUSE KITCHEN.*

