



Whilst You Decide

Wood Fired Breads, Balsamic & Olive Oil, Roasted Garlic £4.95 (v) (gf*)
Chargrilled Padron Peppers, Olive Oil, Sea Salt £3.95 (v) (gf)
Salt Cod Fritters, Saffron Aioli £4.95
Mixed Marinated Olives £3.95 (v) (gf)
Hand Carved Serrano Ham £4.95 (gf)

Starters

Soup

Roast Parsnip Soup, Onion Bhaji, Curry Oil £5.95 (v) (gf*)

Wagyu Beef

Served on a Himalayan Salt Block, Dressed Rocket & Crispy Shallots, Balsamic Jus £12.95

Mushrooms

Sautéed Mushrooms, Grilled Crostini, Tarragon Cream, Aged Parmesan & Black Truffle Oil £6.95 (v*) (gf*)

Soufflé

Twice Baked Cheddar Soufflé, Cauliflower Puree, Deep Fried Leeks £6.95 (v)

Scallops

Hand Dived Scallops, Broccoli Cous Cous, Blue Cheese Crumb, Lemon Oil – Chicken Skin £12.95 (gf*)

Squid

Salt & Pepper Tempura Squid, Squid Ink Aioli, Fresh Lime £6.95

Fishcakes

Salmon Fishcakes, Samphire, Crispy Capers, Dill Mayonnaise £7.95

Carpaccio

Carpaccio of Beef Fillet, Radish, Fresh Peas, Shaved Parmesan, Truffle Oil – Olive Oil Croutons £9.95 (gf*)

Sharing Boards

Mixed Antipasti & Seafood Board - £15.50 (gf*)

Chorizo, Serrano Ham, Salmon, Prawns & Crayfish, Olives, Sun Blushed Tomatoes, Feta, Peppadew Peppers,
Lemon & Dill Mayo, Balsamic, Bread

Baked Camembert – £14.50 (v) (gf*)

Homemade Bread, Roasted Garlic & Boathouse Onion Chutney, Crudities, Crispy Courgette Fritters – Seasonal
Dressed Salad

Main Courses

Chicken

Butter Poached Chicken Breast, Confit Potato, Smoked Bacon Croquettes, Stem Broccoli, Sweetcorn Salsa
£13.50 (gf*)

Duck

Half Roast Duck Breast, Duck Confit, Sesame Fondant, Pak Choi, Orange & Ginger £16.95 (gf)

Lamb

Roller Shoulder of Lamb, Dauphinoise Potatoes, Celeriac Remoulade, Roast Leeks & Smoked Almonds £17.95 (gf)

Pie

Salmon, Hake & Crayfish Pie, Gruyere Mash, Green Beans £14.95 (gf)

Hake

Pan Roasted Hake Fillet, Potato Terrine, Carrot & Orange Puree, Stem Broccoli, Braised Oxtail Jus £15.50 (gf)

Venison

Fallow Venison (pink), Pomme Puree, Marmalade Glazed Onion, Parsnips & Confit Beetroot £17.95 (gf*)

Thai Fish Bowl

Haddock, Salmon, Mussels & Prawns in a Thai infused Coconut Cream with Rice Noodles £17.50 (gf)

Fish 'n' Chips

Beer Battered Haddock, Tartar Sauce, Hand Cut Chips, Homemade Mushy Peas, Sea Salt £13.50 (gf*)

Risotto

Beetroot & Goat's Cheese Risotto, Chive Mascarpone, Crispy Courgette Flower, Crispy Shallots £12.95 (v) (gf*)

Linguine

Fresh Egg Linguine, Caramelised Ceps & Wild Mushrooms, Peas, Chive Crème Fraiche £12.95 (v) (gf*)

From the Chargrill

Gourmet Burger £13.95

Grilled Rump Steak Burger, Smoked Cheddar, Maple Cured Pancetta, Gherkin, Tomato, Gem & Red Onion in a Toasted Brioche Bun, with Fries & Boathouse Slaw (ADD ONION RINGS £1)

'The Butcher's Block' £28.00

20oz T-bone steak – This Mammoth Steak boasts two cuts served on the bone with Sirloin on one side & Fillet on the other – Best Served Medium/Rare

18oz Chateaubriand Steak (Served Pink) £64.95 (2 to share)

A very tender steak cut from the Beef Fillet, Lean with a buttery texture and subtle flavour

All our Beef is aged for 28 Days, Char Grilled & served with a Tomato, Thyme & Onion Salad, Hand Cut Chips OR Fries. (gf)

8oz Fillet Steak £27.50

8oz Flat Iron Steak (served pink only) £15.95

14oz Sirloin Steak (on the bone) £26.95

Surf 'n' Turf add £7.95 to Steak Price

Crispy King Prawns, Monkfish Scampi & Tartar Sauce,

Just choose your preferred steak

Add Sauce £1.50 Stilton | Peppercorn | Béarnaise

Sides

Garlic Bread £3.50

Truffle & Parmesan Fries £4.00

'Pickled' Onion Rings £3.00

Sweet Potato Fries £3.50

Boathouse Slaw £3.00

Skinny Fries £3.00

Green Beans & Almonds £3.50

Hand Cut Chips £3.00

If you have a food allergy or intolerance please speak to your server about ingredients in our dishes before you order your meal

(gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on request.

Desserts

Sticky Toffee Pudding (EB)

Caramel Sauce, Vanilla Ice Cream

Crème Brûlée (EB)

Chocolate Orange Crème Brûlée, Ginger Bread (gf*)

Parfait (EB)

White Chocolate Parfait, Blood Orange Jelly, Pistachio Ice Cream (gf*)

Soufflé

Caramelised Banana, Salt Caramel, Chocolate Sorbet, Popcorn

Tart Tatin

Spiced Apple Tart Tatin, Vanilla Ice Cream, Cinnamon & Walnut Crumb

Homemade Petit Fours

Perfect with Coffee, or if you do not fancy a full dessert £4.50

Homemade Macaroons

Flavours are: Lemon, Raspberry, Chocolate, Coffee, Pistachio & Vanilla £6.95 (gf)

Dessert Wines

Moscato d'Asti, Moncucco	£3.80 75ml
Sauternes Clos Dady	£6.00 75ml
Riesling, The Nobel Wrinkled	£5.00 75ml

Port

Quinta Do Castro Finest Reserve	£3.00 50ml
Quinta Do Castro LBV 2007	£5.50 50ml
Taylor's 10yr Tawny 2009	£6.70 50ml

Cheeseboard £11.95

Truffled Brie – Fig Cake
Sparkenhoe Aged Red Leicester – Quince Jelly
Cropwell Bishop Stilton – Onion Marmalade
Black Bomber Cheddar – Apricot Chutney

Perfect for Sharing!

Coffee

Americano	£2.20
Espresso	£2.20
Double Espresso	£3.00
Cappuccino	£2.50
Latte	£2.50
Mocha	£2.75
Flat White	£2.30
Macchiato	£2.00
Floater Coffee	£2.50
Liqueur Coffees	£4.95

Bailey's (BAILEY'S IRISH CREAM)

Cointreau (ORANGE LIQUEUR)

Irish (JAMESONS)

Highland (GLENFIDDICH)

Calypso (TIA MARIA)

French (GRAND MARNIER)

Italian (DISARONNO)

Russian (ABSOLUTE VODKA)

American (BULLEIT BOURBON)

Brandy

Courvoisier VS	£3.20
Remy Martin VSOP	£3.80
Remy Martin Fine Champagne	£6.40
Janneau Armagnac 5yr	£4.20
Daron Calvados	£3.00
Chateau du Breuil Calvados	£3.40

Whisky

Dalwhinnie	£3.60
The Macallan 10yr	£3.60
Monkey Shoulder	£3.60
Lagavulin 16yr	£4.10
Glenmorangie 10yr	£3.50
Talisker 10yr	£3.60
Cragganmore 12yr	£3.50
Oban 14yr	£4.00
Glenfiddich 12yr	£3.50
Glenkinchie 10yr	£3.50
Johnnie Walker Black Label	£3.40

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