



## 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

Creamy Asparagus Soup, Crispy Hen's Egg £5.95 (v\*) (gf\*)

#### Wagyu Beef

Served on a Himalayan Salt Block, Dressed Rocket & Crispy Shallots, Balsamic Jus £11.95

#### 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, Pea Custard, Crispy Capers, Preserved Lemon, Game Chips £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\*)

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## 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\*)

### Pork

Pork Cutlet, Koffman Cabbage, Sage Mash, Crispy Black Pudding, Grain Mustard Cream £16.95 (gf\*)

### Lamb

Rump of Lamb, Confit Potato, Broad Bean, Pea & Asparagus Fricassee, Crispy Anchovies, Salsa Verde £18.95 (gf\*)

### Salmon Niçoise

Pan Fried Salmon Fillet, Anchovies, Tomatoes, Olives, New Potatoes, French Beans, Gem Lettuce,  
Soft Boiled Egg £13.95 (gf)

### Hake

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

### Beef

Beef Short Rib, Creamed Mash, Confit Carrot, Onion Purée, Beef Gravy £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, Pressed Courgette Ribbons, Crispy Shallots  
£12.95 (v) (gf\*)

### Macaroni Cheese

Baked Macaroni Cheese, Crispy Gremolata, Olive Oil Ciabatta £12.95 (v) (gf\*)

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## 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 £6.95

### Sticky Toffee Pudding (EB)

Caramel Sauce, Vanilla Ice Cream

### Crème Brûlée (EB)

Chocolate Orange Crème Brûlée, Ginger Bread (gf\*)

### Tart (EB)

Burnt Lemon Tart, Fresh Raspberries, Meringue, Raspberry & Sorrel Sorbet

### Mille-feuille

Banana & Hazelnut Mille-feuille, Salt Caramel, Tonka Bean Ice Cream

### Panna Cotta

Vanilla Panna Cotta, Poached Rhubarb, Poppy Seed Tuile (gf)

### 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	£5.60 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	£2.75
Macchiato	£2.30
Floater Coffee	£2.75
<b>Liqueur Coffees</b>	<b>£4.95</b>

**Bailey's** (BAILEY'S IRISH CREAM)

**Cointreau** (ORANGE LIQUEUR)

**Irish** (JAMESON)

**Highland** (GLENFIDDICH)

**Calypso** (TIA MARIA)

**French** (GRAND MARNIER)

**Italian** (DISARONNO)

**Russian** (ABSOLUTE VODKA)

**American** (BULLET BOURBON)

#### Brandy

Hennessy	£3.30
Courvoisier VS	£3.30
Remy Martin VSOP	£3.90
Janneau Armagnac 5yr	£4.40
Chateau du Breuil Calvados	£4.00

#### Whisky

Famous Grouse	£3.30
Jameson	£3.30
Monkey Shoulder	£3.80
Laphroaig 10yr	£4.20
Glenmorangie 10yr	£3.60
Talisker 10yr	£3.90
Oban 14yr	£4.30
Glenfiddich 12yr	£3.60
Aberfeldy 12yr	£4.60
Johnnie Walker Black Label	£3.60

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