

Wood Fired Breads, Balsamic & Olive Oil, Roasted Garlic £4.95 (ve) (gf\*)  
Chargrilled Padron Peppers, Olive Oil, Sea Salt £3.95 (ve) (gf)  
Pork Rillettes with Spiced Apple Puree £4.95  
Mixed Marinated Olives £3.95 (ve) (gf)



**Starters**

**Soup**

Roasted Red Pepper and Tomato Soup, Basil Oil and Focaccia £5.95 (gf\*)

**Salmon**

Beetroot Cured Salmon, Pickled Fennel, Preserved Lemon and Capers £6.95 (gf)

**Mushrooms**

Sautéed Mushrooms, Grilled Crostini, Tarragon Cream, Aged Parmesan & Black Truffle Oil £7.95 (v\*) (gf\*) (ve\*)

**Goats Cheese**

Goats Cheese Mousse, Heritage Tomatoes, Black Olive Oil and Fresh Basil £6.95 (v) (gf)

**Scallops**

Hand Dived Scallops, Sesame Fondant, Inside Out Chicken Wing, Sweetcorn Salsa and Miso Glaze £12.95 (gf\*)

**Ham**

Smoked Ham Hock Terrine, Crispy Quails Egg, Peas, Black Pudding Crumb and Chive Hollandaise £6.95 (gf\*)

**Pigeon**

Wood Pigeon Wellington, Celeriac Puree, Baby Leeks, Game Chips and Balsamic Jus £9.95

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**Sharing Boards**

Mixed Antipasti & Seafood Board - £16.95 (gf\*)

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

Baked Camembert – £16.95 (v) (gf\*)

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

Vegan Board - £16.95 (ve) (gf\*)

Grilled Tofu, Homemade Bread, Roasted Garlic & Boathouse Chutney, Padron Peppers, Crispy Courgette Fritters,  
Hummus, Crudities – Seasonal Salad

**Main Courses**

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.

### Chicken

Butter Poached Chicken Breast, Stilton Dauphinoise, Grape Purée, Celery, Green Beans, Roasted Walnut & Thyme Jus £15.50 (gf)

### Pork

Pork Belly, Braised Pig Cheek, Sage Fondant Potato, Apple, Kale and Crackling £17.95 (gf)

### Duck

Roast Duck Leg, Puy Lentils, Roasted Root Vegetables and Game Chips - Jus £19.50 (gf)

### Monkfish

Serrano Wrapped Monkfish, Black Truffle Terrine, Peas, Gruyere Cream and Pea Shoots £17.95 (gf)

### Seabass

Seabass Fillet, Lemon & Caper Butter, Brown Shrimp, Fondant Potato, Fennel and Purple Sprouting Broccoli £15.95 (gf)

### Hake

Pan Fried Hake Fillet, Garlic Mash, Smoked Bacon, Mussels, Spinach and Purple Sprouting Broccoli £17.95 (gf\*)

### Thai Fish Bowl

Haddock, Salmon, Mussels & Prawns in a Thai infused Coconut Cream with Rice Noodles £18.50 (gf)

### Fish 'n' Chips

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

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## Vegetarian & Vegan

(All Dishes are priced at £12.95)

### Tofu

Soya & Sesame Grilled Tofu, Cauliflower Rice, Pak Choi, Sprouting Broccoli (ve)

### Thai Curry

Thai Vegetable Curry & Rice Noodles (ve) (gf)

### Cassoulet

Tomato & Red Pepper Cassoulet, Butterbeans, Chick Peas, Sprouting Broccoli, Smoked Almonds (ve) (gf)

### Risotto

Roast Butternut Squash Risotto, Sage, Stilton Crumb (v) (gf) (ve\*)

### Moussaka

Chargrilled Aubergine, Red Lentils, Tomatoes, Confit Potato, Lincolnshire Poacher Béchamel Sauce, Nutmeg & Parsley (v) (gf)

## Grill Menu

8oz Fillet Steak

£28.95

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The most tender steak regarded by many as the premium cut and recommended rare.

8oz Rump Steak £18.95

14oz Sirloin Steak (on the bone) £28.00

A delicate flavour balanced with a firmer texture, recommended medium rare.

'The Butcher's Block' £29.95

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 £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 Vine Tomatoes and Hand Cut Chips OR Fries. (gf)

Surf 'n' Turf - add £7.95 to Steak Price

Crispy King Prawns, Monkfish Scampi & Tartar Sauce,

Just choose your preferred steak

Add Sauce £3.00 Stilton | Peppercorn | Béarnaise

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)

Sides

Garlic Bread £3.50

Hand Cut Chips £3.00

Skinny Fries £3.00

Truffle & Parmesan Fries £4.00

Green Beans & Almonds £3.50

'Pickled' Onion Rings £3.00

Sweet Potato Fries £3.50

Flat Cap Mushrooms £3.00

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## Desserts

Carrot Cake (EB)

Carrot Cake, Lemon Mascarpone, Orange Sorbet, Candied Walnuts and Coriander £7.50 (gf)

Brûlée (EB)

Classic Crème Brûlée with Biscotti Biscuit £6.95 (gf\*)

Sticky Toffee (EB)

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream £6.95 (EB)

Cheesecake

Lime Cheesecake, Gin & Tonic Granita and Fresh Cucumber £7.50

Chocolate

Warm Chocolate Fondant, Salted Caramel, Almond Crumb, Ginger & Caramel Ice Cream, White Chocolate Tuille £7.95

Homemade Petit Fours

Perfect with Coffee, or if you do not fancy a full dessert £4.95

Homemade Macaroons

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

Cheeseboard £11.95

Truffled Brie – Fig Cake

Sparkenhoe Aged Red Leicester – Quince Jelly

Cropwell Bishop Stilton – Onion Marmalade Black

Bomber Cheddar – Apricot Chutney

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