

Starters

Spiced Parsnip Soup, Warm Focaccia, Curry Oil (v)	£5.95
Sautéed Mushrooms, Toasted Ciabatta, Tarragon Cream & Winter Truffle Oil (v*) (gf*)	£7.95
Oak Smoked Salmon, Crispy Potato Croquettes, Hot Tartare Mayonnaise	£8.95
Hand Dived Scallops, Black Pudding, Compressed Apple, Air Dried Ham, Lemon Emulsion (gf)	£13.00
Whipped Goats Cheese Parfait, Textures of Allotment Beetroot, Pine Nuts, Balsamic Caramel (gf)	£8.00
Tempura Squid, Katsu Curry Mayonnaise Coriander & Coconut	£8.00
Pressing of Ham Hock, Dill Pickles, Fruity Brown Sauce, Sourdough (gf*)	£6.95
Indian Spiced Salmon Fishcakes, Peshwari Garnish, Coriander	£7.50
Potted 'Wood-Fired' Confit Duck, Warm Brioche, Onion Jam (gf*)	£7.95

Antipasti Sharing Board – Chorizo, Salami, Serrano Ham, Olives, Sun Blushed Tomato, Feta, Peppadew Peppers, Balsamic, Bread

£16.95

Baked Camembert – Bread, Roasted Garlic & Onion Chutney, Crudities, Crispy Courgette Fritters

£16.95

Vegan Board - Grilled Tofu, Bread, Roasted Garlic & Chutney, Padron Peppers,

Courgette Fritters, Hummus, Crudities

£16.95

Mains

Braised Pork Shoulder, Chickpea & Red Pepper Cassoulet, Bacon, Crispy Kale (gf)	£15.95
Caramelised Mushroom Risotto, Chive Crème Fraiche, Crispy Parmesan, Tarragon Oil (v) (gf)	£12.95
Butter Poached Chicken Breast, Braised Puy Lentils, Smoked Bacon, Roast Squash & Pickled Onions (gf)	£13.50
Gamble & Hollis Award Winning Bangers, Bubble & Squeak, Buttered Cabbage, Onion Gravy	£12.95
Steak & Ale Cottage Pie, Braised Red Cabbage, Honeyed Parsnips, Parsnip Crisps	£12.50
Fish & Chips, Beer Battered White Fish, Mushy Peas, Fat Chips & Tartare Sauce (gf*)	£14.95
Rolled Shoulder of Lamb, Dauphinoise Potatoes, Celeriac Remoulade, Roast Leeks & Almonds (gf)	£18.95
Fillet of Hake, Pomme Puree, Green Beans & Broccoli, Fresh Mussels & Caper Butter (gf)	£15.95
Baked Macaroni Cheese, Crispy Gremolata, Olive Oil Flat Bread (v)	£12.95
Gourmet Burger, Rump Steak Mince, Stilton, Bacon, Toasted Brioche Bun, Fries & Sweetcorn Relish	£13.95
Spicy Bean Burger, Smoked Cheddar, Slaw, Toasted Brioche Bun, Fries & Sweetcorn Relish (v)	£9.95
Thai Fish Bowl – Haddock, Salmon, Mussel & Prawns, Thai infused Coconut Cream, Rice Noodles (gf)	£17.95

All our Beef is aged for 28 Days, Char Grilled, served with Tomato, Mushroom, Leaves and Hand Cut Chips OR Fries. (gf)

7oz Fillet Steak	£28.95
8oz Flat Iron Steak	£18.95
16oz Sirloin Steak	£28.00
20oz T-bone Steak	£29.95
18oz Chateaubriand (2 to share)	£69.95

Sides

Garlic Bread	£3.50
Truffle & Parmesan Fries	£4.00
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

Desserts

Chocolate Cremoux, Hazelnut Cookies, Chocolate Ice Cream (gf*)	£7.95
Baked Apple Crumble, Custard Ice Cream	£6.95
Passionfruit Cheesecake, Mango Sorbet, White Chocolate Mousse	£6.95
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	£6.95
Spiced Carrot Cake, Candied Walnuts, Orange Curd, Carrot Sorbet, Coriander	£6.95
Cheese Board (gf*)	£10.95
Kelston Park British Brie – Apricot Chutney	
Sparkenhoe Aged Red Leicester – Celery Salsa	
Cropwell Bishop Stilton – Onion Marmalade	
Bosworth Ash Goats Cheese, Fig Cake	
Manchego Hard Cheese, Quince Jelly	