

June 2017

A La Carte



Appetisers & Starters

Mixed Marinated Olives £3.95 (v)

Wood Fired Breads, Balsamic and Olive Oil & Roasted Garlic £4.50 (v)

Soup

Pea & Asparagus Soup, Chive Crème Fraîche, Olive Oil Focaccia £6.00 (v) (gf*)

Chicken

Chicken Caesar Terrine, Ham, Aged Parmesan, Baby Gem, Caesar Mayonnaise - Sour Dough £7.50 (gf*)

Mushrooms

Sautéed Mushrooms, Toasted Ciabatta, Tarragon Cream & Truffle Oil £7.00 (v*) (gf*)

Goats' Cheese

Goats' Cheese Crottin, Textures of Beetroot, Toasted Hazelnuts & Watercress, Focaccia Croutons £7.50 (v) (gf*)

Salmon

Tanqueray Cured Salmon, Compressed Cucumber, Fresh Dill, Herb Gremolata – Cucumber Sorbet £7.50 (gf)

Scallops

Hand Dived Scallops 'served in the shell', Potted Shrimp Butter, Dressed Samphire – Fresh Apple £12.95 (gf*)

Whitebait

Boathouse Seasoned Whitebait, Classic Marie Rose Sauce £6.95

Ham Hock

Pressed Ham Hock, New Season Asparagus, Guinness Pickled Quail Eggs, Tarragon Sourdough £7.95 (gf*)

Sharing Boards

Vegetarian Mezze Board - £11.95 (v) (gf*)

Olives, Hummous, Artichokes, Feta, Marinated Peppers & Tomato's, Warm Flat Bread - Grissini Sticks

Antipasti Board - £14.95 (gf*)

Chorizo, Salami, Serrano Ham, Olives, Sun Blushed Tomatoes, Feta, Peppadew Peppers, Balsamic, Bread

Whole Baked Camembert – £14.50 (v) (gf*)

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

Seafood Board - £15.50 (gf*)

Smoked Salmon, White Anchovies, Crayfish, Prawns, Peppered Mackerel, Pickled Fennel, Lemon & Dill Mayo, Bread

Main Courses

Pork

Roast Pork Cutlet, Mash, Spring Greens with Ham, Shallot & Cider Sauce, Crispy Skin £15.95 (gf)

Lamb

Rump of Lamb, Charred Broccoli & Pinenuts, Marinated Feta & Confit Potatoes £17.95 (gf)

Chicken

Butter Poached Chicken, Potato Fondant, Green Beans and Shallots – Sauce Vierge £13.50 (gf*)

Thai Fish Bowl

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

Hake

Fillet of Hake, Cassoulet of Chorizo, Butterbean and Pancetta – Crispy Squid and Almonds £15.95 (gf*)

Braised Beef

Caramel Braised Beef Daube, Potato Terrine, Celeriac Remoulade, Barbequed Cabbage £17.95 (gf)

Fish 'n' Chips

Beer Battered Haddock, Tartar Sauce, Hand Cut Chips, Homemade Mushy Peas, Sea Salt £12.95 (gf*)

Risotto

Pea & Broad Bean Risotto, Tomato Essence, Chive Mascarpone – Crispy Shallots £12.95 (v) (gf*)

Salmon

Salmon Fillet & Tortellini, Boulongère Potatoes, Baby Gem, Peas & Apple – Crispy Anchovies £15.95 (gf)

Macaroni Cheese

Baked Macaroni Cheese, Crispy Gremolata, Olive Oil Flat Bread £12.95 (v)

From the Chargrill

Gourmet Burger £13.95

Grilled Rump Steak Burger, Stilton, Bacon, Gherkin, Tomato, Gem & Red Onion in a Toasted Brioche Bun, with Fries & Sweetcorn Relish (ADD ONION RINGS £1)

The Veggie £10.95

Spicy Bean Burger, Smoked Cheddar, Gherkin, Tomato, Gem & Red Onion in a Toasted Brioche Bun, with Fries & Sweetcorn Relish (v) (ADD ONION RINGS £1)

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

8oz Fillet Steak £27.50

8oz Flat Iron Steak £15.95 (SERVED PINK ONLY)

10oz Sirloin Steak £24.95

20oz T-bone Steak £28.00

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 Butter

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

Cheesecake (EB)

Sherry & Orange Panettone Cheesecake, Whipped Greek Yoghurt (v)

Posset (EB)

Passionfruit Posset, Mango Sorbet, Meringues & Sherbet (v) (gf)

Panna Cotta (EB)

Almond Milk Panna Cotta, Brandy Snap, Strawberries & Candied Pistachios (v) (gf)

Parfait

Coconut Parfait, Chocolate Tuile & White Chocolate Mousse (gf)

Fondant

Hot Chocolate Fondant, Raspberry Sorbet & Raspberry Marshmallow

Homemade Petit Fours

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

Assorted Macarons

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

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

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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