

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

A La Carte



Starters

Soup

Roasted Red Pepper and Tomato Soup, Rosemary Focaccia & Olive Oil £5.95 (v) (gf*)

Salmon

Smoked Salmon, Celeriac Remoulade, Balsamic Shallots, Beetroot Purée, Croutons £7.95 (gf)

Mushrooms

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

Cheese

Blue Cheese Soufflé, Candied Walnuts, Roast Onion Purée £6.95 (v) (gf)

Prawn

King Prawn & Crayfish Cocktail, Classic Mary Rose, Baby Gem & Croutons £6.95 (gf*)

Chicken

Chicken Liver Parfait, Toasted Sourdough, Red Onion Chutney £6.95 (gf*)

Ham

Ham Hock Terrine, Mulled Fruit Chutney & Baked Sourdough £6.95 (gf*)

Crab

Crispy Crab Mac n Cheese, Dill, Cucumber, Lemon Mayonnaise £9.95

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

Turkey

Free-Range Turkey with Chipolata Toad in the Hole, Roast Potatoes, Pork & Sage Stuffing, Roast Parsnips, Red Cabbage, Cranberry Sauce and Turkey Gravy £14.95 (gf*)

Pork

Slow Braised Shoulder of Pork, Bubble 'n' Squeak, Balsamic Glazed Shallot, Honey Roast Carrots - Jus £16.95 (gf*)

Pheasant

Roast Breast of Pheasant (Served Pink) Bubble & Squeak, Spiced Red Cabbage – Parsnips £16.95 (gf)

Pasta

Roasted Butternut Squash Tagliatelle, Sage Oil, Mascarpone Cream and Crispy Shallots £14.95 (v)

Beef

Blade of Beef, Creamed Mash, Charred Cabbage, Wild Mushroom, Smoked Bacon, Baby Onion & Thyme Jus £16.95 (v)

Salmon

Salmon Fillet, Beetroot Terrine, Chive New Potato, Horseradish Mousse and Stem Broccoli £17.95 (gf)

Risotto

Smoked Haddock Risotto, Spinach, Poached Egg – Hollandaise Sauce £16.95 (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 £14.50 (gf*)

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

Wild Mushroom & Black Truffle Risotto, Soft Poached Egg, Roasted Chestnuts, Crispy Onions (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

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

8oz Flat Iron 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

Desserts £6.95

Christmas Pudding

Aged Christmas Pudding & Brandy Sauce (EB)

Panna Cotta (EB)

Tonka Bean Panna Cotta, Mulled Fruit (gf*)

Tart (EB)

Bakewell Tart, Amaretto Cherries, Vanilla Ice Cream

Trifle (EB)

Chocolate Trifle, Malibu Cream, Coconut Macaroon

Brûlée

Bailey's Crème Brûlée, Chocolate Shortbread

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 (gf) £6.95

Cheeseboard £11.95

Truffled Brie – Fig Cake

Sparkenhoe Aged Red Leicester – Quince Jelly

Cropwell Bishop Stilton – Onion Marmalade Black

Bomber Cheddar – Apricot Chutney

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.