

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)

A La Carte



Starters

Soup

Leek & Potato Soup with Smoked Cheddar Toasties £5.95 (v) (ve*) (gf*)

Cheese on Toast

Sautéed Mushrooms, Toasted Sourdough, Aged Parmesan, Winter Truffle Mayo and Melted Truffle Brie £7.95 (v*) (gf*) (ve*)

Goats Cheese

Whipped Goats Cheese, Variations of Beetroot, Pine Nuts and Balsamic Caramel £6.95 (v) (gf)

Scallops

Seared King Scallops Served in the Shell, Black Pudding & Textures of Pea £12.95 (gf*)

Arancini

Cod & Chorizo, Saffron Aioli with Dressed Courgettes £6.95

Duck

Duck Spring Rolls, Mouli, Carrot & Radish Salad, Coriander Cress £8.95

Terrine

Chicken 'Caesar' Terrine, Serrano Ham, Baby Gem, Crispy Anchovies, Parmesan, Caesar Dressing £5.95 (gf*)

Beef

Seared Wagyu Beef, Creamed Beetroot and Stilton Bake with Hazelnut Crumb, Watercress £12.95 (gf*)

Squid

Crispy Calamari with Ponzu Mayonnaise, Coriander £7.95 (gf*)

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

Chicken

Butter Poached Chicken Breast, Smoked Back & Creamed Leeks, Smoked Bacon, Garlic & Herb Mash, Parmesan Crisp and Jus Roti £13.50 (gf)

Pork

Pork Belly, Roasted Onion, Potato Terrine, Swede Burnt Apple Purée, Crispy Kale, Pork Quaver £17.95 (gf)

Lamb

Lamb Rump, Puy Lentils, Roasted Root Vegetables and Game Chips - Jus £18.95 (gf)

Monkfish

Tempura Monkfish Tails, Kedgeree Style Risotto, Peas, Egg, Coriander Shoots, Katsu Curry Sauce £18.95 (gf*)

Cod

Fillet of Skrei Cod, Poached Leek Terrine, Potato Rosti, Steamed Mussels, Marinier Sauce, Parsley £16.95 (gf)

Braised Beef

Braised Blade of Beef, Horseradish Pomme Puree, Koffman Cabbage, Balsamic Shallot, Buttered Kale – Braising Jus £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*)

Vegetarian & Vegan

(All Dishes are priced at £12.95)

Polenta

Polenta, Wild Mushrooms, Beetroot Reduction and Puy Lentils (gf) (ve)

Chilli

Black Bean & Butternut Squash Chilli con Carne, Zesty Rice and Flatbread (ve) (gf*)

Sausage

Vegan Sausages with Herb Mash, Seasonal Greens, Vegan Gravy and Onion Rings (ve)

Risotto

Pea & Courgette Risotto, Fresh Mint Lemon Balm (v) (gf) (ve*)

Linguine

Fresh Linguine, Confit Aubergine, Courgette, Peas, Chilli & Lemon Oil, Herbs (v) (gf*)

Grill Menu

8oz Fillet Steak (gf) £28.95

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

8oz Flat Iron Steak (gf) £18.95

The muscle is named for its shape - like an old-fashioned iron - Flat Iron Steak is cut from the shoulder, with good marbling and deep flavour. Enjoy it best cooked no more than medium rare.

14oz Sirloin Steak (on the bone) (gf) £28.00

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

'The Butcher's Block' £29.95 (gf)

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) (gf)

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 (gf) Stilton | Peppercorn | Béarnaise

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

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)

Desserts

Chocolate Fondant

Warm Chocolate Fondant with Banana Ice Cream, Salted Caramelised Banana £7.95

Sponge (EB)

Treacle Sponge with Homemade Custard £6.50

Posset (EB)

Blood Orange Posset with Poached Rhubarb, Rhubarb Sorbet and Meringue £6.95 (gf)

Sticky Toffee (EB)

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream £7.50

Lemon Tart

Lemon Tart with Raspberry Sorbet £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 (gf*)

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. (ve) Vegan (ve*) Vegan on request