

Whilst You Decide

Spring 2019

Wood Fired Breads, Balsamic & Olive Oil, Roasted Garlic £4.95 (ve*) (gf*)

A La Carte

Chargrilled Padron Peppers, Olive Oil, Sea Salt £3.95 (ve) (gf)



Mixed Marinated Olives £3.95 (ve) (gf)

Starters

Soup

White Onion Soup, Smoked Garlic Oil, Homemade Bread (v) (ve*) (gf*) £5.95

Cheese on Toast

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

Fishcakes

Smoked Salmon Fishcakes, Samphire, Tomato Raisins, Chive & Caper Beurre Blanc £7.95

Goats Cheese

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

Scallops

Seared Shetland Scallops, Baby Chorizo, Saffron Aioli, Coriander (gf*) £13.50

Beef

Beef Carpaccio, Pickled Mushrooms, Artichoke Purée, Parmesan Crisp, Watercress (gf) £10.95

Duck

Smoked Duck Breast, Blood Orange, Roasted Hazelnuts, Tarragon Oil (gf) £8.95

Sharing Boards

(Ideal for two people to share as a starter or as a main for one)

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

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

Baked Camembert – (v) (gf*) £16.95

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

Vegan Board - (ve) (gf*) £16.95

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

Main Courses

Chicken

Spanish Style 'Paella' Risotto, Fresh Mussels, Peas, Baby Prawns, Salt & Pepper Squid – Crispy Chorizo (gf*) £15.95

Pork

Pork Fillet, Black Pudding Purée, Mustard Mash, Crispy Kale, Rhubarb – Pork Quaver (gf*) £17.50

Sea Bass

Pan Fried Sea Bass, Confit New Potato, Purple Sprouting Broccoli, Smoked Almonds, Romesco Sauce (gf) £18.50

Fish 'n' Chips

"Fish & Chips" – Beer Battered Haddock Fillet, Tartar Sauce, Hand Cut Chips, Mushy Peas – Sea Salt (gf*) £13.95

Beef

Caramelised Braised Blade of Beef, Sesame Fondant Potato, Oriental Vegetables, Wasabi, Chilli & Soy Dressing, Tempura Oyster (gf*) £18.95

Thai Fish Bowl

Haddock, Salmon, Mussels & Prawns in a Thai infused Coconut Cream with Rice Noodles (gf) £18.95

Vegetarian & Vegan

Polenta

Polenta, Wild Mushrooms, Beetroot Reduction and Puy Lentils (gf) (ve) £14.50

Curry

Sweet Potato & Coconut Curry, Spinach, Pak Choi, Fragrant Rice (ve) (gf) £14.50

Sausage

Vegan Sausages with Herb Mash, Seasonal Greens, Vegan Gravy and Onion Rings (ve) £13.95

Linguine

Fresh Linguine, Confit Aubergine, Courgette, Peas, Chilli & Lemon Oil, Herbs (v) £14.95

Grill Menu

All our Beef is aged for 28 Days, Char Grilled & served with Vine Tomatoes and Hand Cut Chips OR Fries. (gf)

8oz Fillet Steak (gf) £29.95

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. Served Pink Only.

14oz Sirloin Steak (on the bone) (gf) £29.00

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 thickest part of the Beef Fillet, Lean with a buttery texture and subtle flavour

Surf 'n' Turf - add £9.95 to Steak Price

Crispy King Prawns, Seafood Scampi & Tartar Sauce,

Just choose your preferred steak

Add Sauce £3.00 (gf) Stilton | Peppercorn | Béarnaise | Bone Marrow Jus

Gourmet Burger £13.95

Grilled Rump Steak Burger, Smoked Cheddar, Smoked Bacon, Gherkin, Tomato,

Gem & Red Onion in a Toasted Bun, with Fries & Tomato Relish (gf*)

(ADD ONION RINGS £1)

(ADD FLAT CAP MUSHROOM £1.50)

(ADD STILTON £1)

Sides

Garlic Bread £4.50

Hand Cut Chips £4.00

Skinny Fries £4.00

Truffle & Parmesan Fries £5.00

Green Beans & Almonds £4.50

'Pickled' Onion Rings £3.50

Sweet Potato Fries £5.00

Flat Cap Mushrooms £5.50

Desserts

Strawberry & Rhubarb Custard Slice, Salt Caramel, Ginger Ice Cream (v) £7.50

Chocolate

'Eton Mess' – Chocolate Ganache, Orange Meringue, Candied Orange, Orange Sorbet (gf) (v) £7.25

Tart

Raspberry & Almond Tart, White Chocolate Mousse, Espresso & Chocolate Ice Cream £7.50

Bread & Butter Pudding

Amaretto Cherry Bread & Butter Pudding, Vanilla Custard (v) £6.95

Sticky Toffee

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Salted Popcorn (v) £7.50

Homemade Petit Fours £6.50

Selection of **Vegan** and **Dairy Free** Sorbets (gf) £4.95

Cheeseboard £11.95 (gf*)

Truffled Brie, Sparkenhoe Aged Red Leicester, Cropwell Bishop Stilton, Bomber Cheddar with Boathouse Onion Marmalade & Home Pickled Balsamic Onions, Celery, Crackers

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