

Wood Fired Breads, Balsamic & Olive Oil, Roasted Garlic £5.50 (ve*) (gf*)

A La Carte

Chargrilled Padron Peppers, Olive Oil, Sea Salt £4.25 (ve) (gf)



Mixed Marinated Olives £4.50 (ve) (gf)

Starters

Soup

Smoked Tomato and Red Pepper, Basil Oil and Homemade Bread. (v*) (ve*) (gf*) £5.95

Smoked Salmon

Textures of Beetroot, Cured Cucumber and Crispy Sourdough (gf) £8.50

Mushrooms on Toast

Sautéed Wild Mushrooms and White Wine Cream & Garlic Sauce, Aged Pecorino and Pea Shoots £7.95 (v) (gf*)

Heritage Tomatoes

Beetroot, Roasted Cherry Tomatoes, Crispy Onions, Pickled Fennel and Lemon Dressing £6.95 (v*) (ve*) (gf*)

Scallops

Hand Dived Scallops, Capers, Samphire, Apple and Coriander Cress £13.50 (gf*)

Ham

Ham Hock Terrine, Crispy Quails Egg, Asparagus, Burnt apple Puree and Sourdough Crostini £7.95 (gf*)

Crispy Brie

Iberico Chorizo, Tomato Tapenade, Crispy Pancetta Crumb and Watercress £7.50

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

Chicken Supreme, Crispy Chorizo, Red Pepper Remoulade, Yellow Courgette, Pickled Carrot and Port Jus £14.95 (gf)

Lamb

Braised Shoulder of Lamb, Pistachio Crumb, New Potato Terrine, Crispy Lamb Rillettes, Green Beans and Crispy Kale £18.95

Salmon

Salmon Fillet, Dill Potato Rosti, Crispy Anchovies, Mussels, Stem Broccoli and Caper Sauce £17.50 (gf*)

Pork Belly

Slow Cooked Pork Belly, Potato, Sage and Onion Terrine, Cabbage Leaf and Black Pudding Dumpling and Jus £17.50

Thai Fish Bowl 'Signature Dish'

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

Fish 'n' Chips

Beer Battered Haddock, Tartar Sauce, Hand Cut Chips, Homemade Mushy Peas and Sea Salt £13.50 (gf*)

Vegetarian & Vegan

(All Dishes are priced at £12.95)

Vegan Sausages

Sausages, Vegan Mash, Garden Peas, Green Beans, Pickled Onion Rings and Vegan Gravy (ve)

Thai Curry

Thai Infused Vegetable Curry with Sweet Potato and Spinach, Rice and Fresh Coriander (gf) (ve)

Pasta

Linguine, Roasted Sweet potatoes, Courgettes, Peas, Garlic and Chilli Buttered Sauce £12.95 (v)

Tofu

Sweet Chilli Tofu with Cauliflower Popcorn, Parmentier Potatoes and Stem Broccoli (ve)

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 £29.95

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

8oz Bavette Steak (Served Pink Only) £18.95

The Bavette steak is a French name for the flank steak of a cow. Flank is a steak cut that is sourced from the underbelly of the cow, and is generally quite long and flat.

14oz Sirloin Steak (on the bone) £29.00

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

'The Butcher's Block' £32.50

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

20oz Chateaubriand Steak £64.95 (2 to share)

A very tender steak cut from the centre of the Beef Fillet, Lean with a buttery texture and subtle flavour

Add Sauce £3.00 Stilton | Peppercorn | Béarnaise

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

Crispy King Prawns, Monkfish Scampi & Tartar Sauce,
Just choose your preferred steak

Gourmet Burger £13.95

Grilled Rump Steak Mince Burger, Smoked Cheddar, Smoked Bacon, Gherkin,
Tomato, Gem & Red Onion in a Toasted Sesame Bun, with Fries
& Boathouse Slaw
(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 £5.00

Desserts

Lemon Posset (EB)

Candied Raspberries, Meringue and Raspberry Sorbet £6.95 (v) (gf)

Sticky Toffee Pudding (EB)

Candied Orange, Ginger Ice Cream and Toffee Sauce £7.50 (v)

Eton Mess (EB)

White Chocolate Mousse, Fresh Strawberries, Raspberry Crumb, Meringue, Basil and Strawberry Sorbet (gf) (v) £7.25

Chocolate

Chocolate Fondant with Lemon Sorbet, Coconut Cream £7.95

Homemade Petit Fours

Perfect with Coffee, or if you do not fancy a full dessert £6.50

Cheeseboard £11.95

Truffle Brie, Sparken-hoe Aged Red Leicester, Cropwell Bishop Stilton,
Smoked Lincolnshire Poacher Cheddar,
Served with Boathouse Red Onion Chutney, Grapes, Balsamic Pickled Onions & 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.