

Whilst You Decide

Late Summer 2019

Warm Breads, Balsamic & Olive Oil, Roasted Garlic £5.50 (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

Carrot, Thyme & Honey Soup, Olive Oil, Focaccia £5.95 (v) (gf*)

Chicken

Masala Spiced Chicken Terrine, Crispy Bombay Potato, Mango, Apple & Yoghurt £7.50 (gf*)

Mushrooms

Sautéed Mushrooms, Grilled Ciabatta, Tarragon Cream, Aged Parmesan & Truffle Oil £7.95 (v*) (gf*)

Risotto

Crab Risotto, Citrus Flavours, Coriander (starter) £7.95 | (main) £12.95 (gf*) (v*)

Ham

Black Forest Smoked Ham, Pineapple & Chilli Salsa, Charred Pineapple, Rocket & Yesterday's Bread £8.50 (gf*)

Scallops

Hand Dived Scallops, Crispy Chicken Wing, Sweetcorn, Pickled Cauliflower, Golden Raisins £13.50 (gf)

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

Pork

Pressed Belly Pork, Fondant Potato, Apricot Gel, Pork & Apple Stuffing, Crispy Onions,
Kale – Pork Quaver £17.50 (gf*)

Lamb Trio

Lamb Cutlet (served Pink), Braised Lamb Shoulder & Crisp Sweetbread, Potato Terrine,
Charred Cabbage & Celeriac Remoulade £18.95 (gf)

Chicken

Cock-A-Leeky Chicken with Creamed Mash, Poached Dates, Burnt Leeks, Date Puree – Jus Roti £14.95

Stone Bass

Fillet of Stone Bass, Cassoulet of Chorizo, Butterbean and Pancetta, Green Beans, Crispy Squid
& Smoked Almonds £16.95 (gf*)

Thai Fish Bowl (Signature Dish)

Haddock, Salmon, Mussels, Prawns & Crayfish in a Thai infused Coconut Cream
With Rice Noodles – Coriander Cress £18.95 (gf*)

Fish 'n' Chips

Beer Battered Haddock, Tartar Sauce, Hand Cut Chips, Homemade Mushy Peas, Sea Salt £13.95 (gf*)

Vegetarian & Vegan

Vegan Sausages

Sausages, Vegan Mash, Green Beans, Pickled Onion Rings & Vegan Gravy £13.50 (ve)

Thai Green Curry

Thai Vegan Curry, Green Beans, Spinach, Carrot with Lime & Coriander Rice £13.50 (ve) (gf)

Macaroni Cheese

Baked Macaroni Cheese, Cheese & Broccoli Béchamel, Herbed Sourdough Garlic Bread £12.95 (v)

Vegan Burger

Sweet Potato, Avocado & Black Bean Burger, Beetroot Salsa, Charcoal Sesame Bun £13.50 (ve)

Char-Grilled Meats

All our Beef is aged for a minimum of 28 Days & 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' £32.50 (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

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

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

Crispy King Prawns, Cod & Dill Scampi & Tartar Sauce,

Just choose your preferred steak

Gourmet Burger £13.95

Grilled Rump Steak Burger, Smoked Cheddar, Smoked Bacon, Gherkin, Tomato, Gem & Red Onion in a Seeded Bun, with Fries & Beetroot Remoulade (gf*)

(Add Onion Rings £1, Add Flat Cap Mushroom £1, Add Stilton £1)

'Smokin' BBQ Baby Back Ribs £15.95

Tender Ribs served with Smoked Slaw, Charred Sweetcorn on the Cob, Fries – Salad Garnish

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

Crème Brûlée

Coffee Crème Brûlée with White Chocolate Biscotti, Hazelnuts £6.95

Chocolate Fondant

Chocolate Fondant, Vanilla Marshmallow, Orange Sorbet, Orange Textures £8.50

Tart

Lemon Tart with Raspberry Gel, Raspberry Sorbet & Shortbread Crumb £7.95

Sticky Toffee

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

Homemade Petit Fours £6.50

Perfect with a Coffee, or if you don't fancy a full Dessert

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