

THE BOATHOUSE SUNDAY MENU

STARTERS & SNACKS

11:00AM-5:00PM

FRESHLY MADE SOUP OF THE DAY

PLEASE ASK STAFF FOR TODAY'S FLAVOUR!
SERVED WITH HOUSE BAKED BREAD 5.95 (gf available)

CHICKEN LIVER AND COGNAC PÂTÉ

MELBA TOAST & ONION CHUTNEY 6.95

FETA AND WATERMELON SALAD

WITH CROUTONS, CAPERS, TOASTED ALMONDS AND MINT
(v)(gf) 6.95

SMOKED TROUT FILLET

WITH NEW POTATO, ASPARAGUS, BEETROOT AND DILL SALAD
7.50

HOUSE HUMMUS, OLIVES & FLATBREADS

TOPPED WITH TOASTED SEEDS, PAPRIKA AND OLIVE OIL (vegan)
(gf available) 7.50

CRISPY BEEF CHILLI BITES

WITH SOUR CREAM, AVOCADO AND MANGO SALAD 7.90

GOATS CHEESE AND ROAST VEGETABLE QUICHE

HOUSE SALAD GARNISH, SLAW & CRISPS (v) 8.00

BOATHOUSE SAUSAGE ROLL

HOUSE SALAD GARNISH, SLAW & CRISPS 5.50

CHILDREN'S MENU

11:00AM-4:00PM

MINI ROAST

ANY OF THE ROASTS, WITH APPLE/ORANGE JUICE &
VANILLA ICE CREAM 8.25

SAUSAGE MASH AND GRAVY

WITH APPLE/ORANGE JUICE AND VANILLA ICE CREAM
6.50

MAC 'N' CHEESE BOWL

WITH APPLE/ORANGE JUICE AND VANILLA ICE CREAM
6.95

KIDS FUN BOX

HAM, JAM OR CHEESE SANDWICH, CRISPS,
FRUIT JUICE & A CHOCOLATE BAR 6.00

SIDES

11:00AM-5:00PM

SKIN ON FRIES

4.00 (gf)

MAC 'N' CHEESE SIDE

4.50

HOUSE SALAD

4.00 (gf)

GARLIC CIABATTA BREAD

3.50
WITH CHEESE +0.50

HOUSE BAKED BREADS

OLIVE OIL & BALSAMIC VINEGAR 4.00

SUNDAY LUNCH

12:00PM – 4:00PM

OUR SUNDAY ROASTS WITH SLOW COOKED
GRAVY & ALL THE SUNDAY TRIMMINGS ARE
GLUTEN FREE.

GLUTEN FREE & LACTOSE FREE YORKSHIRE
PUDDINGS ARE AVAILABLE ON REQUEST.

ROAST BEEF

PRIME TOPSIDE SERVED MEDIUM RARE 15.95

SLOW BRAISED BEEF BRISKET

LOW & SLOW BRAISED BEEF, CREAMY MASH, RED
CABBAGE & RICH GRAVY 15.95

ROAST BREAST OF FREE-RANGE CHICKEN

15.95

MAPLE SPICED ROAST BUTTERNUT SQUASH

WITH SEED AND NUT CRUMB 15.95

BELLY OF PORK

SLOW BRAISED WITH CRACKLING, CREAMY MASH, RED
CABBAGE & RICH GRAVY 15.95

BOATHOUSE 100% BEEF BURGER

BACON, CHEESE, RED ONION, TOMATO, GEM LETTUCE
& GARLIC MAYO SERVED WITH SKIN ON FRIES AND
SLAW 14.95 (gf available)

SALMON, PEA AND FENNEL FISHCAKES

WITH LEMON MAYO AND FRIES 13.95

CAULIFLOWER, SWEET POTATO AND SPINACH KERALAN CURRY

SERVED WITH BASMATI RICE AND A SAMOSA (vegan) 13.95

BUTTERNUT SQUASH TORTELLI

SERVED WITH CHERRY TOMATO, SPINACH AND SAGE
BUTTER TOPPED WITH PARMESAN 12.95 (v)

CHICKEN CAESAR SALAD

POACHED CHICKEN, BABY GEM, PANCETTA, SOFT BOILED EGG,
ANCHOVIES, CROUTONS, PARMESAN CHEESE AND DRIZZLED
WITH OUR CAESAR DRESSING 13.50

BOATHOUSE BHUDDA BOWL

SUPERFOOD BOWL OF QUINOA, LETILS, SWEET
POTATO, CHARRED TENDER STEM, AVOCADO AND
BLUEBERRIES TOPPED WITH TOASTED SEEDS AND NUTS
10.95 (vegan) (gf)

*PLEASE ADVISE A MEMBER OF STAFF OF ANY
FOOD ALLERGIES THE KITCHEN NEEDS TO BE
AWARE OF.*

*WHILST EVERY EFFORT IS MADE TO ENSURE
DISHES ARE NOT CONTAMINATED, WHEAT, EGGS,
NUTS & MILK ETC. ARE USED IN THE BOATHOUSE
KITCHEN.*



DESSERTS

11:00AM-5:00PM

CARAMELISED CUSTARD TART

WITH RASPBERRY CRANACHAN (v) 6.95

BERRY PAVLOVA

WITH PISTACHIO CREAM AND ELDERFLOWER SYRUP (v) (gf) 6.95

LIMONCELLO & RASPBERRY POLENTA CAKE

WITH FRESH RASPBERRIES AND VANILLA ICE CREAM (gf) (vegan)
6.95

WARM CHOCOLATE GUINNESS CAKE

WITH SALTED CARAMEL ICE CREAM 6.95

VANILLA ICE CREAM

WITH FRESH BERRIES 5.95 (gf)

VEGAN ICE CREAM AND SORBET SUNDAE

WITH FRESH BERRIES 5.95 (gf) (vegan)

CHEESE BOARD

MATURE CHEDDAR, STILTON AND BRIE SERVED WITH
GRAPES, CHUTNEY AND CRACKERS 7.95 (gf available)

CAKES & PATISSERIES

9:00AM-6:00PM

BARA BRITH

3.50

LEMON DRIZZLE

3.50

ROCKY ROAD

3.50

FLAPJACK

WITH SEEDS AND CRANBERRIES 3.50 (gf)

BANANA & VEGAN CHOCOLATE CAKE

3.95 (vegan)

CARROT CAKE

3.95 (nuts)

CHOCOLATE GUINNESS CAKE

WITH CREAM CHEESE FROSTING 3.95

LIMONCELLO AND RASPBERRY POLENTA CAKE

3.95 (vegan) (gf)

HOUSE SCONE

HOMEMADE FRUIT SCONES:
WITH BUTTER & STRAWBERRY JAM 3.50
ADD CLOTTED CREAM 3.95

CREAM TEA

HOMEMADE FRUIT SCONE WITH CORNISH CLOTTED CREAM &
STRAWBERRY JAM. SERVED WITH OUR ARTISAN TEA OR COFFEE
5.95

A LITTLE TREAT FOR LATER IN THE WEEK?

CLASSIC AFTERNOON TEA

MONDAY-SATURDAY

2:00PM-5:00PM (24 HR NOTICE REQUIRED)

-SELECTION OF FRESHLY CUT SANDWICHES

-SELECTION OF CAKES & PATISSERIES

-SERVED WITH OUR ARTISAN TEA OR V20 COFFEE.

ASK STAFF FOR BOOKING DETAILS 15.95 PER PERSON