

The  
**BATHOUSE**

Lunch Menu

STARTERS & SNACKS

**CREAMY CELERIAC SOUP** 6.95  
With crushed hazelnuts & truffle oil.  
Served with a bread roll (Vegan) (GF)

**SANDWICHES**

- Roast turkey, cranberry & stuffing 8.95
- Smoked salmon & cream cheese with cucumber & lemon 8.95
- Mature cheddar & pickle 7.95
- Cheddar cheese & ham salad 7.95

**SOUP & SANDWICH** 11.95

A choice of any of the above sandwich choices (GF Available)

**SMOKED SALAMON, PRAWN & CLEMENTINE COCKTAIL** 8.50  
With dill crème fraiche (GF)

**HAM HOCK** 7.90

With a plum, honey & black pepper relish (GF)

**HUMMUS & OLIVES** 7.50

Topped with our seed mix & paprika, served with flatbread (Vegan)

**PORK BELLY BITES** 7.95

Crispy pork belly with chilli & sweet soy glaze, shredded Chinese cabbage, sesame & cashew salad (DF)

**WALNUT MISO PATE** 7.95

With pickled pear & cranberry (Vegan/GF)

**CRUMBLLED GOATS CHEESE** 7.95

With potato & olive salad, red pepper salsa, crushed pistachios (V/GF)

**SPICED WINTER VEGETABLE TART** 8.45

With chestnut & apple crust, winter slaw, crisps & salad (Vegan)

**BOATHOUSE SAUSAGE ROLL** 7.95

With winter slaw, crisps & salad

**WARM HOMEMADE SCOTCH EGG** 7.50

With winter slaw, & salad

**SIDES**

**SKIN ON FRIES** 3.95 (GF)

**CHUNKY CHIPS** 3.95 (GF)

**TOMATO, BASIL & CHEESE PASTA** 4.50

**HOUSE SALAD** 3.95 (GF)

**GARLIC CIABATTA BREAD** 3.95

With cheese +1.00

**TRUFFLE PARMESAN FRIES** 5.50

**STEAMED BROCCOLI AND CHILLI**

**ALMOND** 4.95

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!

MAIN COURSES

**ROAST BREAST OF TURKEY** 17.95

With all the seasonal trimmings, roast potatoes, rich turkey gravy & seasonal vegetables

**DEEP FRIED HADDOCK SMALL** 11.95/LARGE 16.95

In beer batter with chips, minted crushed peas & tartare sauce

**SLOW BRAISED BEEF BRISKET BOURGIGNON** 18.50

With red wine, mushrooms, shallots, bacon & fondant potato (GF)

**BAKED SCOTTISH SALMON WITH HOLLANDAISE SAUCE** 16.95

Herbed, new potatoes and samphire (GF)

**LIGHT SEAFOOD CHOWDER SMALL** 12.95 / LARGE 18.95

Light broth of smoked haddock, clams, mussels & samphire, with potatoes & spinach

(GF option available)

**100% BEEF BOATHOUSE BURGER** 16.95

With bacon, cheddar, garlic mayo, house slaw & fries

**CHICKEN CARBONARA SMALL** 14.95/LARGE 17.90

Creamy carbonara with chicken, pancetta, flat leaf parsley & parmesan

**THAI STYLE CURRY** 17.95

Chicken breast cooked in coconut milk, coriander, mixed spices, tomatoes & courgette served with rice, creme fresh & flatbread (Vegetarian option available)

**CATALONIAN SUPREME CHICKEN BREAST** 18.50

Served with sautéed potatoes, chorizo, cherry tomato & creamy garlic mushrooms

**FESTIVE BHUDDA BOWL** 14.95

With quinoa, lentils, sesame fried sprouts, avocado, dried cranberries topped with toasted nuts, seeds & maple paprika dressing (Vegan) (Gf on request)

**HALLOUMI BURGER** 15.95

Fried halloumi, pickled red onion, salad, served with fries

**CHILDREN'S MENU**

(Strictly Under 12's Only)

All children's meals include apple or orange juice 6.95 each

**TURKEY DINNER WITH ALL THE TRIMMINGS** 8.50

**SAUSAGE, CHIPS AND GRAVY**

With apple/orange juice and vanilla ice cream 6.95

**KIDS TOMATO & CHEESE PASTA**

With apple/orange juice and vanilla ice cream 6.95

**KID'S FUN BOX**

Turkey, jam or cheese sandwich, crisps, and a chocolate bar 6.95

**DOUBLE SCOOP VANILLA ICE CREAM** 3.95

**AFTERNOON TEA ON THE MERE**

Monday - Saturday 12:00pm - 4:00pm

(24 Hrs Pre-Booking Required)

19.95 per person

**TEA SANDWICHES**

-Smoked salmon, lemon & black pepper

-Free range egg mayonnaise

-English cucumber, cream cheese & rocket

-Shropshire ham & mustard mayonnaise

**BOATHOUSE PATISSERIE**

Pistachio Choux, Strawberry & White Chocolate Victoria Sponge, Dark Chocolate

Macaroon, Salted Caramel Tart. Freshly Baked Scones with Strawberry Jam & Cornish

Clotted Cream

SERVED WITH OUR ARTISAN TEA OR FILTER COFFEE

DESSERTS

**CHRISTMAS PUDDING** 7.45

With spiced cream and orange brandy syrup (GF)

**FESTIVE MESS** 7.45

With red berries and sweet mulled reduction (GF)

**EGGNOG CRÈME BRULÉE** 7.45

Classic brulée flavoured with rum & nutmeg, served with shortbread

**CHOCOLATE, ALMOND, CHERRY & HONEYCOMB PARFAIT** 7.45

With rum-soaked clementine (Gf/Vegan)

**HOT BELGIAN WAFFLE** 7.45

With homemade toffee sauce, caramelised banana and vanilla ice cream

**STICKY TOFFEE PUDDING** 7.50

With salted caramel sauce & vanilla ice cream

**CHEESEBOARD** 8.45

Mature cheddar & stilton with fruit cake, grapes, Christmas chutney & crackers

**APPLE & BLACKBERRY CRUMBLE** 7.50

Served with warm homemade custard (GF)

**HOMEMADE MINCE PIE** 7.50

Served with a warm brandy sauce

**CAKES & PATISSERIES**

(Available all day, subject to availability)

**BARA BRITH WITH BUTTER** 3.95

**ORANGE AND ALMOND CAKE (nuts)** 3.95

**FLAPJACK** with seeds and cranberries 3.95 (GF)

**HOMEMADE BAKEWELL TART** 4.50

**CARROT CAKE (nuts)** 3.95

**CHOCOLATE ORANGE CAKE (VEGAN/GF)** 4.50

**VICTORIA SPONGE** 4.50

**TEACAKE** 3.50

**CROISSANT** 3.95

**PAIN AU CHOCOLAT** 3.95

**PAIN AU RAISIN** 3.95

**HOUSE SCONE**

Homemade Fruit Scones

With Butter & Strawberry Jam & Cream 3.95

**CREAM TEA**

Homemade Fruit Scone with Cornish Clotted Cream & Strawberry Jam.

Served with Our Artisanal Tea or Coffee 6.50

The  
  
**BATHOUSE**

Drinks Menu

**HOT DRINKS**

*Coffee*

All our coffees are available as decaf.  
 We also provide oat and soya milk as dairy alternatives.

- CAPPUCCINO 3.20
- LATTE 3.20
- FLAT WHITE 3.40
- MOCHA 3.60
- AMERICANO 2.70
- MACCHIATO 2.60
- DOUBLE ESPRESSO 2.40
- BABYCINO 1.60

*Tea*

Teapot for one 3.00  
 Teapot for two 4.50

- ENGLISH BREAKFAST 3.00
- EARL GREY 3.00
- DECAF 3.00
- SELECTION OF HERBAL TEAS 3.00
  - Peppermint
  - Juicy Berry
  - Camomile
  - Red Bush
  - Lemongrass & Ginger
  - Green

*Hot Chocolate*

- REGULAR HOT CHOCOLATE 4.20
  - LUXURY HOT CHOCOLATE 4.90
- With cream, marshmallows & a flake

**ALCOHOLIC DRINKS**

*Wines*

Small 125ml 5.95    Medium 175ml 6.95    Large 250ml 8.50  
 Bottles 26.00

*Red*

- MALBEC
- MERLOT
- SHIRAZ

*White*

- PINOT GRIGIO
- SAUVIGNON BLANC
- CHARDONNAY

*Rose*

- PINOT BLUSH
- ZINFANDEL

*Sparkling Wines*

200ml PROSECCO 8.75  
 BOTTLE OF PROSECCO 30.00  
 0% SPARKLING WINE 4.50

*Draught Beers & Ciders*

- MADRI Half 3.00 Pint 5.50
- PRAVHA Half 3.00 Pint 5.50
- SHARPES ATLANTIC PALE ALE Half 3.00 Pint 5.50
- ASPALL CIDER Half 3.00 Pint 5.50
- GUINNESS Pints Only 5.50
- 0%GUINNESS 440ml 5.30

**COLD DRINKS**

*Fentimans Sparkling*

275ML BOTTLES 3.50

- ROSE LEMONADE
- SPARKLING ELDERFLOWER
- GINGER BEER
- DANDELION & BURDOCK

*Cold Drinks On Draught*

HALF 2.80 PINT 3.40

- COCA COLA
- DIET COKE
- SCHWEPPE'S LEMONADE

*920* 3.60

- ORANGE & PASSIONFRUIT
- APPLE & MANGO
- APPLE & RASPBERRY

*Tonic Water*

200ml bottles

- FULL FAT TONIC
- LIGHT TONIC
- ELDERFLOWER TONIC

*Soft Drinks*

- APPLE JUICE 2.30
- ORANGE JUICE 2.30
- PINEAPPLE JUICE 2.30
- CORDIALS 0.80
- MILK 1.00

*Bottled Water* 2.20

STILL WATER

**BOTTLED BEERS & CIDERS**

- PERONI 4.00
- PERONI 0% 3.60
- REKORDERLIG 500ml 5.50

**SPIRITS**

- STANDARD SPIRIT 25ml 4.00
- PREMIUM SPIRIT 25ml 4.00
- GIN & TONIC 6.50

**BOATHOUSE GIN & TONIC**  
 With garnish & a selection of mixers 8.00

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