

### Starters

- Chef's soup of the day served with bloomer bread (v) £4.95
- Soft boiled Scotch egg served with curried mayonnaise £4.95
- Grilled Mackerel fillet, potato salad & watercress £6.50
- Roasted Heritage beetroot salad, crumbled local goats cheese, walnut and sherry vinegar dressing (v) (gf) £6.50
- Ham hock & pea terrine, piccalilli & crusty bread £6.50

### Sharing Platters for 2 people

- Veggie board – chargrilled courgette, aubergine, peppers, sun dried tomatoes, olives, artichokes, spiced aubergine hummus, tomato chutney (v) £12.95
- Charcuterie board – prosciutto, chorizo, ham hock terrine, milano salami, sun dried tomatoes, olives, spiced aubergine hummus £15.95
- Fish board – mini prawn cocktails, smoked salmon, white crab meat, grilled mackerel, sun dried tomatoes, olives, spiced aubergine hummus £15.95

### Grills and Burgers

- All our steaks are dry aged for 21 days and marinated in balsamic, garlic, thyme and British rapeseed oil. All are served with fries, roasted vine tomatoes and watercress
- 10 oz Sirloin £23.00
  - 10 oz Ribeye £25.00
  - 16 oz T-bone £33.00
- Add a sauce – Bearnaise/ peppercorn/ Oxford blue and smoked bacon for £2.00 per sauce
- All our burgers are served on toasted brioche rolls with crisp cos lettuce, beef tomato, red onion, burger relish, fries, dill pickle, coleslaw & onion rings.
- Veggie burger topped with tomato salsa (v) £10.00
  - Californian chicken burger topped with avocado & tomato salsa £12.00
  - Prime 8 oz burger topped with mature cheddar & smoked bacon £15.00
  - Moroccan lamb burger, yogurt and mint relish £15.00

### The Classics

- Sustainable smoked haddock, pea & spring onion fishcake, spinach, soft poached egg & wholegrain mustard veloute, house side salad £10.50
- Wild mushroom Risotto, tarragon & truffle oil, Parmesan shards (v) £11.95
- Steak and ale suet pudding, creamed mash potato, peas and gravy £13.00
- The Boathouse Ploughman's- mature cheddar cheese, thick cut gammon, pork pie, Scotch egg, tomato, apple, pickled onions, piccalilli, & bloomer bread £14.00
- Fish & chips- Beer battered haddock fillet, chips & garlic crushed peas, homemade tartar sauce £16.00

### Pasta

- Penne pasta with fresh tomato, basil & garlic sauce, shaved Parmesan (v) £9.95
- Add chicken for an extra £5.00
- Crab, chilli & prawn linguine, lemon & butter emulsion, flat leaf parsley £13.95

### Salads

- Superfood salad – quinoa, tender stem broccoli, feta cheese, avocado, cucumber, mint, sesame seeds, peas, herb oil (v) £12.00
- Prawn Marie Rose salad with crisp Cos lettuce, baby tomatoes, cucumber, avocado & lemon £12.00
- Caesar salad – Cos lettuce, anchovies, Parmesan, croutons, anchovy dressing topped with chargrilled chicken breast or roasted salmon fillet £14.00

### Sides

- Fries/rocket & Parmesan salad/ beer battered onion rings/ seasonal vegetable panache £3.00 each



# THE OLD BOATHOUSE BAR & GRILL

## DINNER MENU

### Desserts

Hot chocolate sundae - chocolate ice cream, chocolate brownie, marshmallows, whipped cream & hot chocolate sauce £7.00

Chilled lemon tart, fresh raspberries, whipped cream £6.00

Sticky toffee pudding, toffee sauce & vanilla ice cream £6.00

White chocolate and raspberry torte, crème Chantilly £7.00

Artisan cheese slate served with crisp celery, homemade grape chutney, quince jelly and walnut bread  
Choose from Simon Weaver Brie/ Double Gloucester/ Oxford Blue/ Black Bomber cheddar - £2.50 per cheese

Selection of ice creams - vanilla/ chocolate/ strawberries & cream/ coconut or cappuccino £1.50 per scoop

Selection of sorbets - Raspberry/ pink Champagne/ apple or mandarin £1.50 per scoop



### Coffee

Americano	£3.50
Espresso	£2.20
Double Espresso	£2.90
Latte	£3.50
Cappuccino	£3.50
Hot Chocolate	£3.25
add cream and marshmallows for	£1 extra?
Pot of Tea for one	£2.70
Liquor Coffees	£5.95

