



THE BOATHOUSE

PUB

Starters

Sweetcorn Fritters (VE, V, GF)
With beetroot slaw & mixed leaf salad

Ham Hock & Chicken Terrine (G*)
With melba toast & apple, apricot chutney

Crab Cakes
With sweet chilli mayo & mixed leaf salad

Soup of the Day (VE, V, GF*)
With toasted sourdough

Mains

Salmon En Croute
Sauté potatoes, seasonal vegetables & lemon herb sauce

Braised Beef Blade (GF)
Gratin potato seasonal vegetables & red wine jus

Pan Fried Herb Polenta (VE, V, GF)
Wilted greens, mixed bean cassoulet & tempura curried cauliflower

Slow Braised Pork Belly (GF)
Wholegrain mustard mash, apple & sage purée, crackling, seasonal greens & jus

Corn Fed Chicken Breast (GF)
Mustard & chive mash, seasonal greens, sweetcorn purée & jus

Desserts

Homemade Chocolate Brownie
With vanilla ice cream & honeycomb

Frangipane Tart
With Chantilly cream

Homemade Cheesecake
Baked vanilla cheesecake & raspberry compote

Peanut Butter Mousse (VE, GF)
With nut praline

2 courses £23.95

3 courses £25.95

GF* optional
GF gluten free/VE vegan/V vegetarian

*Please inform us of any allergies or food intolerances. Full allergen information available upon request.
We cannot guarantee that all our products do not contain traces of nuts or seeds.*