

The BOATHOUSE

Small Plates

Salt & Pepper Squid with a silky garlic aioli	9.95
Chilli & Garlic King Prawns (GFA) with toasted ciabatta	9.95
Soup of the Day (GFA) with a freshly baked roll	8.95
BBQ Chicken Wings (GF) crispy lightly spiced wings with smokey bbq sauce	9.95
Halloumi Fries (GFA) with sweet chilli sauce and drizzled with hot honey	9.95
Mini Moules Mariniere (GFA) local mussels cooked in a creamy garlic, shallots and white wine sauce, with half a toasted baguette	13.95
Sweet Potato Falafels (GFA) with tomato and basil salsa	9.95

Boathouse Classics

Ham Egg & Chips (GFA) west country ham, two free range eggs, triple cooked chips and garden peas	14.5
Sausage & Mash (GFA) butchers sausages on creamed mashed potatoes with a red wine and thyme gravy	14.5
Pie of the Day with potatoes and seasonal vegetables,	15.5
Chilli Con Carne (GFA) with basmati rice and tortilla chips	15.5
Five bean Chilli (VG) with basmati rice and tortilla chips	14.5

Sides

Triple Cooked Chips	5.5	Cheesy Chips	6.5
Mixed Olives	6.5	Mixed Salad	4.5
Chefs Onion Rings	6.5	House Slaw	4.5

Mains

Battered Fish of the Day (GFA) fresh market fish in crispy batter with triple cooked chips, mushy peas and tartar sauce	17.95
Moules Mariniere (GFA) local mussels cooked in a creamy garlic, shallots and white wine sauce, with a toasted baguette	21.99
Lemon Chicken Penne penne pasta in a creamy pesto sauce with sun blushed tomatoes and a lemon and herb marinated chicken breast	16.95
Steak Ciabatta 4oz 28 day aged west country rump steak, served medium rare on a toasted ciabatta with lettuce, tomato and mozzarella with skinny fries and peppercorn sauce	15.95
Sea Bass Fillet (GF) pan fried sea bass fillet with mediterranean potatoes, tender stem broccoli and a white wine sauce	19.95
Thai Red Curry (GF) choose chicken, monk fish and prawns or wild mushrooms, served with jasmine rice and mini naan bread	18.95
8 oz Sirloin (GFA) 28 day aged west country sirloin steak with a grilled tomato sautéed mushrooms, dressed salad and triple cooked chips	23.95

Add Peppercorn or Blue Cheese Sauce for 2.5

Burgers

served on a toasted brioche bun with lettuce, tomato, red onion and relish, with fries and house slaw	
The Boathouse Smoky Burger (GFA) pulled brisket, smoked streaky bacon, crispy onions, monterey jack cheese and bbq sauce,	16.95
The Boathouse Classic Burger (GFA) monterey jack cheese	15.95
Cajun Chicken Burger (GFA) with mango salsa	15.5
Spiced Chicken Burger crispy spiced breast of chicken with monterey jack cheese	15.5
Moving Mountains (VG) plant based burger topped with vegan cheese	15.5
Halloumi Burger (V) (GFA) with roasted peppers and red pesto	15.5

double up any burger for 3.50

Pizza

Gluten Free Base Available 1.5

Margarita (V) mozzarella, tomato and basil	12.95	Hawaiian west country ham and pineapple	14.95
Pepperoni duo of lightly spiced pepperoni	14.95	Firecracker spicy beef, pepperoni, chorizo and fresh chillies	15.95
Forager (V) wild mushrooms and sun blushed tomatoes, drizzled with truffle oil	15.95	Texas BBQ chicken, peppers and red onion on a bbq base	14.95
The Goat (V) goats cheese, red onion chutney, drizzled with hot honey	14.95	BBQ Pulled Pork pulled pork, peppers and red onion on a bbq base	15.95

Cheesy Garlic Pizza Bread 12.95

Sharers

Nachos (GF) melted cheese, salsa, guacamole and sour cream choose plain, beef chilli, pulled pork or five bean chilli (veg)	14.5
Baked Camembert (V) garlic and rosemary, coated in honey with red onion marmalade, warm baguette and mixed salad	14.5
Dirty Fries skin on fries topped with pulled pork, crispy onions, smoked bacon and mozzarella	13.95

Salads

Garlic & Herb Chicken Salad garlic and herb marinated chicken breast on a mixed leaf salad with sun blushed tomatoes	15.5
Goats Cheese & Beetroot Salad on a mixed pepper salad with toasted pine nuts and a herb vinaigrette	14.95
Lemon & Pepper King Prawns king prawns cooked in a lemon and pepper sauce on a cherry tomato and cos lettuce salad with basil croutons	16.95

Desserts

Sticky Toffee Pudding served with a butterscotch sauce and vanilla ice cream	7.95
Blackberry & Apple Crumble served with blackberry ice cream	7.95
Churros coated in cinnamon sugar with salted caramel sauce	7.95

Please inform your server of any allergies or dietary requirements. GFA = Gluten Free Available V = Vegetarian VG = Vegan