

The Boat Inn





V - vegetarian, VE - vegan,
NG - made with non-gluten
containing ingredients

The Bee's Knees cocktail | 9.00 **Ponte Prosecco,** | 5.50
gin, lemon Juice, orange juice, honey defined, subtly rounded, expressive flavours (125ml)

NIBBLES

Bread, olive oil & balsamic (V) | 3.45 **Sun-dry tomatoes** (V) | 3.50 **Vegan style feta** (V, VE) | 3.75
Marinated mixed olives (V, VE, NG) | 3.75 **Garlic bread** (V) | 4.00

STARTERS

 **Pork & duck liver port pate,** sourdough, cocktail gherkins, onion chutney & slaw salad | 7.25 **Mushroom & crumbly blue arancini,** chunky tomato salsa & Parmesan cheese (V) | 7.45
 **Soup of the day,** sourdough & salted butter (V) | 5.95 **Crispy salt & pepper squid chunks,** slaw salad, lime & aioli sauce (V) | 8.25
 **Fried Whitebait,** lemon, rocket & tartar sauce (V) | 6.75 **Tempura battered prawns,** lemon, rocket & sweet chilli dip (V) | 7.95
 **Halloumi fries,** slaw salad & sweet chilli dip (V) | 6.45



Served 12pm – 2:45pm

SANDWICHES

Our sandwiches are served on ciabatta rustica with crisps & healthy slaw garnish

Cheese salad, gouda cheese, lettuce, tomato, chutney & cucumbers (V) | 7.25 **Steak,** grilled rump steak, caramelised onion & gouda cheese, | 10.95
Club, grill chicken breast, bacon, lettuce, tomato & mayo | 8.75 **Fish Goujon,** cod goujons, lettuce & tartare sauce | 8.45

BURGERS

The Boat Inn beef burger, sesame seeded bun, lettuce, tomato, sliced gherkins, relish, onion rings, skin-on fries (NG when served without a bun) | 15.75
 **Cajun chicken burger,** sesame seeded bun, lettuce, tomato, sliced gherkins, onion rings, aioli, skin-on fries (NG when served without a bun) | 15.45
Add bacon | 1.75, cheese | 1.45, blue cheese | 1.95
 **Moving Mountain vegan burger,** sesame seeded bun, lettuce, tomato, tomato salsa, skin-on fries (V, VE) (NG when served without a bun) | 14.25



Included In The Lunch Set Menu

Served Wednesday to Friday 12pm-2:45pm

Two courses | 14.75 Three courses | 17.45

Raspberry martini, | 9.25
Chambord, vanilla vodka, cranberry juice, raspberry puree, lime

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STEAKS

Our steaks are 28 day's dry aged & locally source from National Parks

8oz rump steak, | 18.75
triple cooked chips, cherry vine tomatoes, onion rings, garlic, shallots &
sauteed mixed mushrooms (NG)

8oz sirloin steak, | 24.25
triple cooked chips, cherry vine tomatoes, onion rings, garlic, shallots &
sauteed mixed mushrooms (NG)

8oz rib eye steak, | 23.50
triple cooked chips, cherry vine tomatoes, onion rings, garlic, shallots &
sauteed mixed mushrooms (NG)

Add a sauce: | 2.45
peppercorn, béarnaise, red wine, onion & ale gravy

SIDES

Skin-on fries (V, VE, NG) | 3.75

Triple cooked chips (V, VE, NG) | 3.95

Mash potatoes (V, VE, NG) | 3.75

Onion Rings (V) | 4.45

New potatoes (V, NG) | 3.95

Seasonal vegetables (V, NG) | 3.45

Sauteed garlic spinach (V, NG) | 4.25

Rocket & parmesan | 3.95

lemon & olive oil dressing (V, VE, NG)

Slaw house salad | 3.25

lemon & olive oil dressing (V, VE, NG)

MAINS

Pie of the day, seasonal vegetables, | 15.45
mash potatoes, ale & onion gravy

Please ask for today selection

Hunters chicken, smoked bacon, | 15.75
BBQ sauce, Gouda cheese & skin-on fries (NG)

Mushroom Wellington, mash potatoes, | 14.75
steamed mixed cabbage, onion & ale gravy (V)

Pork Tomahawk, Pak choi, | 18.50
spring onion mash potato, apple puree & red wine sauce

Chicken Supreme, dauphinoise potato, | 17.50
purple sprouting broccoli, chantenay carrots & white
wine sauce (NG)

The Boat Inn healthy slaw salad, cucumber, slaw, tomatoes, rocket, olives, | 13.75
mixed seeds, dressed with olive oil & lemon dressing (V, VE, NG)

Daily market fish, new potatoes, spinach | 18.00
green beans, courgettes, chorizo & bearnaise sauce

Please ask for today's fish

Lamb Rump, dauphinoise potato, | 19.95
braised red cabbage, spinach & red wine jus

Creamy mushroom risotto, parmesan cheese | 14.45
Parisian & oyster mushrooms (V, NG)

Beer battered haddock, triple cooked chips, | 15.95
mushy peas, lemon, tartare sauce

Beef Lasagne, | 15.45
rocket & parmesan

*Add chicken | 3.50, fish of the day | 3.75, rump steak | 3.95,
vegan feta | 2.50, bacon | 1.95 blue cheese | 2.75*

DESSERTS

Apple crumble, | 6.75
crème anglaise (V)

Chocolate fondant, | 7.25
chocolate sauce, raspberry sorbet (V, NG)

Trio of ice cream & sorbets, (V) | 5.50
Please ask for today's flavours

Muscovado Sticky Toffee Pudding, | 6.95
toffee sauce & salted caramel ice cream (V, NG)

Salted caramel chocolaté brownie, | 6.45
chocolate sauce & vanilla ice cream (V, VE)

Raspberry & pistachio semifreddo | 7.00
raspberry coulis (V)

Cheese Board, selection of 6 Cheeses, Blue Stilton, Port Salute, White Cheddar, Camembert, | 12.75
Double Gloucester, Red Leicester served with, celery sticks, grapes, apple, chutney, biscuits (V)