

## Lunch Menu

### STARTERS & NIBBLES

Available from 11.30

#### SOUP OF THE DAY 7.50

Please ask your server for today's soup served with a slice of warm bloomer (gf on request)

#### CHICKEN LIVER PATE 7.50

With whiskey, toast & onion chutney (gf on request)

#### ITALIAN MIXED OLIVES 4.50

#### GARLIC CIABATTA BREAD 4.50

With cheese +1.45

#### ITALIAN MIXED OLIVES & HUMMUS 7.95

Served with pitta (v) (gf on request)

#### SWEET CHILLI & SOY PORK BELLY BITES 8.50

With Asian salad, cashew & sesame seeds (df)

#### SALMON, PEA & PARSLEY FISHCAKE 9.95

With lemon & tartare sauce

#### SMOKED SALMON, BEETROOT SALAD 9.95

With horseradish & lemon cream

### LIGHT BITES

#### HONEY ROAST PEAR, STILTON & WALNUT SALAD 7.95

With rocket (gf)

#### BOATHOUSE SAUSAGE ROLL 7.95

With slaw, crisps & salad

#### LOADED FRIES 7.50

With melted cheese, bacon & crispy onions

#### TOASTED CHEDDAR CHEESE & HAM "CROQUE MONSIEUR" STYLE SANDWICH 9.95

Served on white or brown bloomer bread (gfa)

#### OPEN HUMMUS, BEETROOT & SALAD SANDWICH 9.95

Served on a warm ciabatta

#### CORONATION CHICKEN SANDWICH WITH SALAD 9.95

Served on white or brown bloomer bread (gfa)

#### HOT BEEF & CHEDDAR CHEESE CIABATTA 13.95

With rocket, onion relish & salad

#### SMASHED AVOCADO & SUNDRIED TOMATO BAGEL 10.95

Served with rocket & slaw

#### SMOKED SALMON, DILL & CREAM CHEESE BAGEL 10.95

### MAIN COURSE

Available from 12 noon

#### SPICED CAULIFLOWER FLATBREAD 15.95

With fennel, black pepper and orange, hummus, soy yogurt & pomegranate (vegan)

#### DEEP FRIED HADDOCK *Large* 17.95 *Small* 12.95

In beer batter with chips, garden peas & tartare sauce

#### SLOW ROAST PORK BELLY 19.95

With creamed savoy cabbage with grain mustard and herbed mash (gf)

#### LIGHT SEAFOOD CHOWDER 19.95

Light broth of smoked haddock, prawns, mussels & samphire, with potatoes & spinach, with half ciabatta (gfa)

#### 100% BOATHOUSE BEEF BURGER 17.95

With bacon, cheddar, garlic mayo & fries (gfa)

#### WINTER VEGETABLE & LENTIL MASALA 17.95

With rice, flatbread & mango chutney (vegan)

#### HOMEMADE SLOW COOKED BEEF BRISKET PIE 19.95

Served with chunky chips, winter greens & roast gravy

#### CHICKEN SUPREME BOURGIGNON 19.95

Served with, button mushrooms, shallots, pancetta & red wine, Parmentier potatoes (gf)

#### PAN FRIED SEA BASS FILLETS 20.95

With crushed potatoes, spinach, creamy seafood & samphire broth (gf)

#### MOROCCAN LAMB BURGER 17.95

Served with mint yogurt sauce, halloumi cheese, tomato salad & fries (gfa)

#### SAFFRON & ROSEMARY CHICKEN FILLET FLATBREAD 16.95

Served with hummus & salad

### SIDES

#### CHUNKY CHIPS (vg, gfa) 4.45

#### SKIN ON FRIES (vg, gfa) 4.45

#### GARLIC BREAD (v) 4.5

#### GARLIC BREAD, CHEESE (v) 5.95

#### WINTER GREENS (v, gf) 4.75

#### MIXED SALAD (vg, gf) 4.75

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### CHILDREN'S MENU

Strictly Under 12's Only

All children's meals include apple or orange juice 7.95 each

Please ask for the GF options available

#### CHEESE & TOMATO TOPPED 'PIZZA' CIABATTA

#### FISH GOJONS, CHIPS AND PEAS

#### MAC N CHEESE WITH BACON

#### SAUSAGE, FRIES & GRAVY

### Children's Desserts

#### CHOCOLATE BROWNIE VANILLA ICE CREAM

#### SUNDAE 4.95

#### VANILLA/CHOCOLATE/STRAWBERRY ICE

#### CREAM (3 Scoops) 4.95

### PUDDINGS & CAKES

All our desserts & cakes are homemade

#### BREAD & BUTTER PUDDING

With whiskey & orange syrup & vanilla ice cream 7.95

#### STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream (gf) 7.95

#### WARM CHOCOLATE BROWNIE

With vanilla ice cream & chocolate sauce (gf) 7.50

#### RASPBERRY BAKEWELL TART

With vanilla ice cream & raspberry coulis (nut) 7.95

#### BOATHOUSE TRIFLE

Our Classic trifle with whipped cream berries & sherry 7.95

#### BOATHOUSE FLAPJACK (gf) 4.60

#### CHOCOLATE BROWNIE (gf) 4.60

#### LEMON DRIZZLE 4.60

#### CARROT CAKE (nut) 4.60

#### COFFEE & WALNUT CAKE (vegan, nut) 4.60

#### BOATHOUSE BARA BRITH 4.60

#### APPLE & MISO CAKE (vg, v) 4.60

#### TEACAKE with butter & jam 4.20

### HOUSE SCONE

Homemade Fruit Scones

With Butter 3.50

With Butter & Strawberry Jam 4.10

With Strawberry & Cream 4.50

### Afternoon Tea on The Mere

Monday - Saturday 12:00pm - 5:00pm

(24 Hrs Pre-Booking Required)

### TEA SANDWICHES

Smoked Salmon, Lemon & Black Pepper Egg Mayonnaise

English Cucumber, Cream Cheese & Rocket Shropshire Ham

& Mustard Mayonnaise

### BOATHOUSE PATISSERIE

A selection of cakes & pastries. Freshly Baked Scones with

Strawberry Jam & Cornish Clotted Cream

Served with our Artisan Tea or Filter Coffee.

19.95per Person

# The BOATHOUSE

## Drinks Menu

### HOT DRINKS

#### Coffee

All our coffees are available as decaf.  
We also provide oat and soya milk as dairy alternatives. (Extra 50p)

- CAPPUCCINO 3.50
- LATTE 3.50
- FLAT WHITE 3.50
- MOCHA 4.20
- AMERICANO 3.00
- MACCHIATO 3.00
- DOUBLE ESPRESSO 2.70
- BABYCINO 1.70

#### Tea

- ENGLISH BREAKFAST 3.20
- EARL GREY 3.20
- DECAF 3.20
- SELECTION OF HERBAL TEAS 3.20
  - Peppermint
  - Juicy Berry
  - Camomile
  - Red Bush
  - Wild Encounter
  - Green
  - Chai

#### Hot Chocolate

- REGULAR HOT CHOCOLATE 4.70
- LUXURY HOT CHOCOLATE 5.70
- With cream & marshmallows*
- CHILDREN'S HOT CHOCOLATE 3.50

### ALCOHOLIC DRINKS

#### Wines

Small 125ml 5.95. Medium 175ml 7.90 Large 250ml 8.50  
Bottles 25.95

#### Red

- MALBEC
- MERLOT
- SHIRAZ

#### White

- PINOT GRIGIO
- SAUVIGNON BLANC
- CHARDONNAY

#### Rose

- PINOT BLUSH
- ZINFANDEL

#### Sparkling Wines

- 200ml PROSECCO 8.75
- BOTTLE OF PROSECCO 29.95
- 0% SPARKLING WINE 4.50

#### Draught Beers & Ciders

- MADRI Half 3.60 Pint 5.95
- PRAVHA Half 3.60 Pint 5.95
- SHARPES ATLANTIC PALE ALE Half 3.60 Pint 5.95
- ASPALL CIDER Half 3.60 Pint 5.95
- GUINNESS Pints Only 5.95
- 0%GUINNESS 5.70

#### Bottled Beers & Ciders

- PERONI 4.00
- PERONI 0% 4.00
- REKORDERLIG 500ml 5.70
- BREWDOG 0% IPA 4.00

### COLD DRINKS

#### Fentimans Sparkling

275ML BOTTLES 3.60

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

#### Cold Drinks on Draught

HALF 2.90 PINT 3.50

- COCA COLA
- DIET COKE
- SCHWEPES LEMONADE
- COKE BOTTLE 3.50

#### Q20 3.95

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

#### Tonic Water

200ml bottles 3.60

- FULL FAT TONIC
- LIGHT TONIC
- ELDERFLOWER TONIC

#### Soft Drinks

- APPLE JUICE 2.40
- ORANGE JUICE 2.40
- CORDIALS 1.20
- MILK 1.20

#### Bottled Water 2.20

- STILL WATER
- SPARKLING WATER

### Something While You Wait

GIN FIZZ 8.95

Sparkling wine with a gin flavour of your choice

HUGO SPRITZ 8.95

Sparkling wine & St Germaine liqueur

MIMOSA 8.95

Fresh orange juice & sparkling wine

#### COLEMERE VINEYARD

SPECIAL WINES 38.95

WHITE SPARKLING WINE 2018 11%

*A Subtle, Yet Distinctive White is carefully blended from Seyval Blanc, Phoenix and Bacchus Grapes.*

LAPWING 34.95

2022 - SOLARIS (WHITE) 11.5%

*This Fresh white is as easy on the palate, as the local Lapwings are on the eye.*

BLACK TERN 34.95

2021- Regent and Rondo 11%

*This Deliciously unique red is often found around roaring fires on a lazy Sundays*

SALOPIAN BITTER

SHROPSHIRE GOLD (Bottle 500ml) 5.50

ORACLE (Bottle 500ml) 5.50

#### SPIRITS

STANDARD SPIRIT 4.00/7.50

PREMIUM SPIRIT 4.00/7.50

SPIRIT & MIXER 5.50/8.00

BOATHOUSE GIN & TONIC

With garnish & a selection of mixers 8.00

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