

The
BOATHOUSE

Lunch Menu

STARTERS & SNACKS

(Available from 11.30)

SOUP OF THE DAY 6.95

Please ask your server for today's soup served with a bread
(vegan) (gf on request)

CHICKEN LIVER PATE 7.50

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

RED PEPPER HUMMUS & OLIVES 7.95

Topped with our seed mix & paprika, served with flatbread (vegan)

PORK BELLY BITES 7.95

Crispy pork belly with chilli & sweet soy glaze, shredded Chinese cabbage, sesame & cashew salad (df) (gf) (nut)

GARLIC CIABATTA BREAD 3.95

With cheese +1.00

ITALIAN MIXED OLIVES 4.20 (vegan) (df) (gf)

SMOKED SALMON AND KING PRAWNS 10.95

With new potato, fennel & orange salad (df) (gf)

GRILLED HALLOUMI GREEK SALAD 9.95

Classic Greek salad drizzled with hot honey dressing (gf)

BOATHOUSE SAUSAGE ROLL 7.95

With slaw, crisps & salad (df)

PATAKA FRIES 5.95

With tikka mayo, coriander & mint chutney & pickles (vegan) (df) (gf)

SANDWICHES (Gf on Request)

SANDWICHES 8.50 (White or Brown Bread Bloomer)

- Red Pepper Hummus, Beetroot & Salad (vegan)

- Cheddar Cheese & Mustard Glazed Ham

- Shawarma Coronation Chicken & Salad (df)

SOUP & SANDWICH 12.95

A choice of any of the above sandwich choices (gf on request)

BOATHOUSE BLT SANDWICH 9.50

Bacon, lettuce, tomato, and mayo served on white or brown toasted bloomer

DELIS

All served on a bed of rocket & slaw

SMASHED AVOCADO, TOMATO & GREEN TAHIHI DRESSING BAGEL (vegan) (df) 9.95

SMOKED SALMON, KING PRAWN WITH DILL & CREAM CHEESE BAGEL 10.95

MAIN COURSE

(Available from 12 noon)

BOATHOUSE PLOUGHMANS 15.95

Chunk of mature cheddar, pork pie & soft boiled egg, chutney, pickles, bread & salad

DEEP FRIED HADDOCK IN BEER BATTER 12.95/16.95

In a beer batter with chips, garden peas & tartare sauce (df)

SLOW ROAST PORK BELLY 17.95

Crispy rosti potato, braised red cabbage, jus (gf) (df)

SEAFOOD CHOWDER GRATIN 18.95

Creamy pot of seafood with herbs, topped with crispy potato, cheese & breadcrumbs served with lemon & Dijon tender greens

100% BEEF BOATHOUSE BURGER 16.95

With bacon, cheddar, garlic mayo, house slaw & fries

PERSIAN ROASTED CAULIFLOWER FLATBREAD 14.95

On red pepper hummus, green tahini dressing, sesame seeds & pomegranate (vegan)

12 HOUR CHILLI BEEF BRISKET TOSTADA 14.50

Pan fried tortilla filled with chilli brisket, cheese & rice, served with fries & sour cream

CLASSIC CHICKEN & PANCETTA CAESAR SALAD 15.95

Crisp baby gem salad leaves, Caesar dressing, croutons, anchovies & soft boiled egg

CHICKEN SHAWARMA BURGER 16.95

Served with cucumber mint yogurt, pickled pink onions, mango chutney & fries

GRILLED HALLOUMI GREEK SALAD 15.95

Classic Greek salad drizzled with hot honey dressing (gf)

COURGETTE, AUBERGINE, SPINACH & CHICKPEA SAG ALOO 15.95

Fragrant curry with coriander & mint chutney, coconut rice & naan (vegan)

BOATHOUSE PIZZA SHED

FRESHLY MADE PIZZAS AVAILABLE

FROM 12 NOON

Ask your server for a menu

CHILDREN'S MENU

(Strictly Under 12's Only)

All children's meals include apple or orange juice 6.95 each

LOADED NACHOS WITH CHEESE, SALSA &

SOUR CREAM

SAUSAGE, FRIES AND GRAVY

KID'S FUN BOX

Ham, jam or cheese sandwich, crisps & a chocolate bar

CHOCOLATE BROWNIE & VANILLA ICE

CREAM 3.95

SIDES

SKIN ON FRIES (gf) 4.20

CHUNKY CHIPS (gf) 4.20

MAC 'N' CHEESE 4.50

MIXED SALAD (vegan) (gf) 4.50

Please advise a member of staff of any food allergies the kitchen needs to be aware of! Whilst every effort is made to ensure dishes are not contaminated, wheat, eggs, nuts & milk etc. are used in the Boathouse kitchen!

DESSERT

SUMMER BERRY PAVLOVA 7.50

With lemon curd cream (gf)

APPLE CRUMBLE TART 7.50

With vanilla ice-cream (vegan)

DARK CHOCOLATE TORTE 7.50

With crème fraiche & raspberries (gf)

PISTACHIO & APRICOT FRANGIPANE 7.50

With vanilla ice cream (nut) (low gluten)

RASPBERRY BAKEWELL TART 7.50

With vanilla ice-cream (vegan)

BROWN BUTTER CHOCOLATE BROWNIE 7.50

With espresso cream (gf)

CAKES & PATISSERIES

(Available all day, subject to availability)

COFFEE & CANDIED PECAN CAKE (vegan) (nut) 4.50

BOATHOUSE FLAPJACK 4.50

CARROT CAKE (gf) (nut) 4.50

BROWN BUTTER CHOCOLATE BROWNIE (gf) 4.50

HONEY, BERGAMOT & LEMON BUTTERMILK CAKE 4.50

WARM BARA BRITH (df) 4.50

STICKY APPLE, DATE & MISO CAKE (nut) (vegan) 4.50

PISTACHIO & APRICOT FRANGIPANE CAKE (low gluten) 4.50

HOUSE SCONE

Homemade Fruit Scones

With butter 3.50

With strawberry jam 4.10

With cream 4.50

TOASTED TEACAKE 3.95

AFTERNOON TEA ON THE MERE

Monday – Saturday 12:00pm - 5:00pm

(24 Hrs Pre-Booking Required)

TEA SANDWICHES

Smoked Salmon, Lemon & Black Pepper; Free Range 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

BATHOUSE

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 3.30
- LATTE 3.30
- FLAT WHITE 3.30
- MOCHA 3.70
- AMERICANO 3.00
- MACCHIATO 3.00
- DOUBLE ESPRESSO 2.50
- BABYCINO 1.70

Tea

Teapot for one 3.10

- ENGLISH BREAKFAST 3.10
- EARL GREY 3.10
- DECAF 3.10
- SELECTION OF HERBAL TEAS 3.10
 - Peppermint
 - Juicy Berry
 - Camomile
 - Red Bush
 - Wild Encounter
 - Green
 - Chai

Hot Chocolate

- REGULAR HOT CHOCOLATE 4.60
 - LUXURY HOT CHOCOLATE 5.50
- With cream, marshmallows & a flake

ALCOHOLIC DRINKS

Wines

Small 125ml 5.95. Medium 175ml 7.90 Large 250ml 8.50
 Bottles 26.00

Red

- MALBEC
- MERLOT
- SHIRAZ

White

- PINOT GRIGIO
- SAUVIGNON BLANC
- CHARDONNAY

Rose

- PINOT BLUSH
- ZINFANDEL

Sparkling Wines

- 200ml PROSECCO 8.75
- BOTTLE OF PROSECCO 30.00
- 0% SPARKLING WINE 4.50

Draught Beers & Ciders

- MADRI Half 3.50 Pint 5.80
- PRAVHA Half 3.50 Pint 5.80
- SHARPES ATLANTIC PALE ALE Half 3.50 Pint 5.80
- ASPALL CIDER Half 3.00 Pint 5.80
- GUINNESS Pints Only 5.80
- 0% GUINNESS 5.70

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

920 3.90

- 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
- MILKSHAKE 4.00

Bottled Water 2.20

- STILL WATER
- SPARKLING WATER

COLEMERE VINEYARD

SPECIAL WINES 39.00

WHITE SPARKLING WINE 2018 11%
 A Subtle, Yet Distinctive White is carefully blended from Seyval Blanc, Phoenix and Bacchus Grapes.

LAPWING 35.00

2022 – SOLARIS (WHITE) 11.5%
 This Fresh white is as easy on the palate, as the local Lapwings are on the eye.

BLACK TERN 35.00

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 25ml 4.00
- PREMIUM SPIRIT 25ml 4.00
- GIN & TONIC 6.50

BOATHOUSE GIN & TONIC
 With garnish & a selection of mixers 8.00

BOTTLED BEERS & CIDERS

- PERONI 4.00
- PERONI 0% 3.60
- REKORDERLIG 500ml 5.50

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