

Starters

Soup of the day served with crusty bread (V, VEA, GFA) £6.95

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Ham hock terrine served with homemade piccalilli and croutes (GFA) £7.95

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Creamy garlic wild mushroom bruschetta (V, GFA) £7.95

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Rosemary and garlic baked camembert served with crusty bread and plum chutney (V, GFA)
£8.95

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Spicy chicken wings with a lime crème fresh £7.95

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Nachos- topped with cheese, sour cream, salsa & jalapenos (V, VEA, GF)

Single £6.50/ Or to Share £9.00

Add Spicy beef chilli or veggie chilli

Single £3.00/ Or to Share £5.00

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Jalapeno poppers with a paprika mayo - £7.50

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Mozzarella sticks with a salsa dip- £6.95 (V GFA)

Flatbreads £16.50

Add chips or fries for £3.00

Chicken and chorizo marinated in smoked paprika and
Sundried tomato pesto

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Hot honey peperoni, mozzarella and scotch bonnet, honey mayo

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Ground beef marinated in Asian spices topped with raita

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Homemade hummus and Mediterranean vegetables

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3 cheese, pesto and spinach

The Boat's Burgers

All £18.50

All our burgers are homemade and served on a ciabatta bun.

All are served with fries & homemade coleslaw

The Boat House Burger- 6oz rump burger topped with bacon, field mushroom, cheddar cheese & crispy onions (GFA)

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The Tex Mex- 6oz rump burger topped with spicy beef chilli, nacho cheese sauce & tortilla chips (GFA)

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Korean Chicken burger topped with Asian slaw & gherkins (GFA)

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Black & Blue- 6oz rump burger topped with a field mushroom & stilton (GFA)

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The Hot One- 6oz beef chilli burger, topped with chilli cheese, cayenne pepper mayo & jalapenos (GFA)

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Spicy Black Eyed Bean Burger- black eyed beans, mushroom & spinach burger topped with cheddar & sweet chilli sauce (GFA/V)

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Falafel Burger topped with pickled red cabbage & paprika mayo (VE/GFA)

The Pie Menu

All £18.50

Your choice of pie

Steak & Ale

Chicken, mushroom & thyme

Chicken Balti

Lamb & minted pea

Homity

Sweet potato, butternut squash & spinach

Served with a choice of chips or butter mash

With homemade mushy peas & lashings of rich gravy

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Luxury Fish pie – salmon, cod, prawns smoked salmon and scallops topped with a buttery mash Served with minted garden peas and a fish sauce (GF) £20.00

The Classics

Beer battered cod, hand cut chips, homemade mushy peas & tartar sauce (GFA)- £18.50

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Liver & onions- liver cooked pink, served on a bed of mashed potato & a side of seasonal veg (GF)-
£17.95

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Sausage and mash - Cumberland sausage on a bed of mashed potato & a side of seasonal veg topped
with rich onion gravy (V/VEA)- £16.95

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Beef stew- homemade slow cooked beef stew topped with herb dumplings (VA,GFA)- £18.50

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Moroccan lamb tagine- slow cooked lamb in harissa spices served with spiced couscous – (GF) £18.50

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Curry of the day- served with basmati rice & a naan bread (GFA/VA/VEA)- £18.50 Add chips- £3.00

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Scampi, served with hand cut chips, garden peas & tartar sauce- £18.50

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10oz sirloin steak served with hand cut chips, a grilled tomato, a field mushroom
& garden peas (GFA)- £28.50

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Mixed grill – rump steak, gammon, sausage, lamb chop, black pudding served with hand cut chips, a
grilled tomato and a field mushroom (GFA) £28.50

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Slow cooked Ham hock, wholegrain mustard mash, honey glazed carrots with a creamy mustard
sauce (GF)- £19.50

Spaghetti Carbonara - homemade pasta, pancetta in a creamy parmesan sauce £18.95

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12oz Gammon served with hand cut chips, a fried egg & garden peas (GF)- £18.95

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Seafood tagliatelle- cod, salmon, smoked salmon and king prawns finished with a white wine and
cream sauce (GFA) £22.00

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Spinach & ricotta ravioli with a sage butter (V) £18.50

Chefs choice

Jamaican jerk chicken rice and peas

Chicken supreme marinated in our own jerk sauce on a bed of traditional Jamaican rice and peas
(GF) £22.00

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Pan fried duck breast, dauphinoise potatoes, seared pak choi and a cherry sauce
(GF) £28.00

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Herd crusted rack of lamb, sea salted potato cake, minted pea puree and a red wine and redcurrant
gravy £28.00

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Slow cooked belly pork, fondant potato, braised red cabbage and a sage sauce
(GF) £22.00

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Braised beef brisket on a bed of horseradish mash, glazed carrots and a red wine gravy
(GF) £25.00

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Garlic king prawns served with skin on fries and crusty bread
(GFA) £19.50

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Coq au vin- Prime chicken breast in a French classic broth
(GF) £19.50

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Beef stroganoff- Beef strips cooked a rich mustard and mushroom cream served with basmati rice
(GF) £21.50

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Steak and kidney pudding, horseradish mash, glazed carrots and a rich red wine gravy- £18.50

Side items

Black Pepper sauce- £3.50 (GF)

Mushroom sauce- £3.50 (GF)

Stilton sauce £3.50

Fries- £4.50 (GFA/V)

Hand cut chips- £4.50 (GFA/V)

coleslaw- £3.50 (GF/V)

House salad- £4.00 (GF/V)

Bread & butter- £2.00 (GFA/V)

Onion rings- £4.00 (GFA/V)

Cheesy chips- £5.50 (GFA/V)

Garlic bread- £4.25 (V)

Cheesy garlic bread £5.25

Seasonal veg £4.00

Desserts all £6.00

Rich chocolate cherry brownie with cherry ice cream (GF)

Apple and cinnamon crumble and custard (GFA)

Sticky toffee pudding with a toffee sauce (GF)

Homemade rice pudding with a berry compote (GF)

Yorkshire parkin stem ginger ice cream

Ginger pudding with butterscotch sauce

Eton mess (GF)

Sherry Trifle (V)

Crème brulee (GF)

Cheese board – cheddar, brie, stilton grapes crackers, chutney walnuts and apricots £10.50