



**THE
BOATHOUSE**
Pub & Kitchen

MARCH SPECIALS

STARTERS

KING SCALLOPS - <i>curried parsnip puree & pomegranates</i>	9.0
PARMA HAM & NETTLE CHEESE - <i>chestnut crumb & sage oil</i>	7.0
CONFIT DUCK LEG - <i>sticky red cabbage & red wine jus</i>	8.0
CHICKEN LIVER PARFAIT - <i>toasted sour dough & fruit chutney</i>	7.0
SPINACH & WILD GARLIC SOUP - <i>nutmeg cream</i>	7.0

MAIN COURSES

JACOBS LADDER - <i>creamed potato, parsnip puree & rich red wine jus</i>	18.0
PLAICE FILLETS - <i>turned saffron potatoes, charred courgettes & lemon oil</i>	15.0
SPICED LAMB & ROSEMARY KEBAB - <i>roasted chick peas coriander cous cous</i>	16.5
DUO OF PORK - <i>carrots, crackling, celeriac puree & cider glaze</i>	17.5
MUSHROOM & CHEESE FRITTERS - <i>pea & Parmesan risotto</i>	15.0

DESSERTS

SET CUSTARD - <i>rhubarb compote & mascarpone cream</i>	6.0
LEMON POSSET - <i>shortbread crumb & lemon curd</i>	7.0
VICTORIA SPONGE - <i>raspberry jam & Chantilly cream</i>	7.0

