

MAIN MENU

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4.50 [EB] BLACK PUDDING FRITTERS – chilli jam

4.00 [EB] PORK SCRATCHINGS - chorizo chilli

3.50 [EB] MARINATED OLIVES

4.50 [EB] WARM BREADS – whipped butter

4.00 GARLIC CIABATTA (add cheese/Parma Ham 50p) (v)

2 Courses for £15.95 Tuesday – Friday until 7.30pm!

SEASONAL SPECIALS MENU

Available from 5.30pm



LETS GET STARTED...

5 25	IERI HOMEMADE SOUP-	crusty bread & whipped butter (v)(GF)

5.75 [EB] BEER BATTERED FISH GOUJONS- tartar sauce

6.00 [EB] WARM BREADED GOATS CHEESE - beetroot & balsamic salad (v)

6.50 THAI FISHCAKES - pickled ginger & cucumber salad

6.50 SQUID & PANCETTA – tender-stem broccoli, garlic & parsley oil

6.25 COURGETTE, RED PEPPER & TOMATO FILO TART

6.75 HOMEMADE BLACK PUDDING - soft poached egg, mustard cream

8.50 SCALLOPS & PORK BELLY – roasted shallots (GF)

sauce & Pancetta crisp

6.25 QUEENIE SCALLOPS – chilli, chorizo & coriander (GF)

THE USUAL SUSPECTS...

13.00 [EB] BEER BATTERED HAKE - Hand-cut chips, marrowfat peas, & tartar sauce

14.00 [EB] BEEF & GUINESS PIE – short crust bottom, puff pastry top, hand-cut chips, seasonal vegetables & gravy

14.00 [EB] FISH PIE - wilted greens

15.50 [EB] LANCASHIRE BEEF HOTPOT –cauliflower cheese, pickles & crusty bread

13.00 [EB] PAN FRIED LAMBS LIVER & ONIONS - creamy mash & pancetta

12.75 [EB] GOURMET BURGER (28 day aged steak)

12.75 [EB] SPICY BEAN BURGER - goats' cheese & smoked chilli jam (v)

Toasted brioche bun, hand-cut chips, tomato, gem lettuce, homemade slaw, tomato relish & pickled gherkins

Add Bacon 50p, Lancashire/Blue Cheese 50p, Pulled Ham 1.50, Black Pudding 1.0, Jalapenos 50p

MAIN EVENT...

16.50 PORK BELLY – black pudding & pulled pork potato cake, bacon jam & greens

15.00 ROASTED CHICKEN – roasted new potatoes, crispy bacon, green beans, onion seeds & balsamic dressing (GF)

16.00 SHORT RIB OF BEEF-creamed potato, roasted root veg & mushroom puree (GF)

16.50 LAMB SHANK – creamed potato, braised red cabbage, & buttered kale

17.00 SEABASS FILLETS – crushed crab & chilli potatoes, samphire & Thai cream

16.00 SALMON – squid, pancetta, tender-stem broccoli, garlic & parsley oil (GF)

17.50 DUCK BREAST - fondant potato, buttered kale, chestnuts & redcurrant jus (GF)

17.75 FILLET BEEF STRIPS- creamed potato, seasonal veg & peppercorn sauce

13.50 WINTER BEAN STEW - melting feta cheese & toasted grains (v)

13.50 TUMERIC SPICED SWEET POTATO BUBBLE & SQUEAK - crispy hens egg (v)

SUNDAY LUNCH 12pm - 7pm

3 Courses £18.95

Soup of the Day -Crusty bread & butter (v)(GF)
Warm Smoked Mackerel – beetroot & horseradish salad (GF)
Chicken Livers Parfait – toasted sour dough & fruit chutney
Smoked Garlic Mushroom – puff pastry & toasted nut crumb

Our Boathouse Roast

Roast Beef (Served Pink), or Chicken

Seasonal vegetables, roasted potatoes, Yorkshire pudding & pan gravy

Salmon – crushed peas & new potatoes, samphire & garlic cream **Super Green Tagliatelle** – roasted tomatoes & lemon & herb crumb

Fruit Crumble – homemade custard

Bakewell Tart – clotted cream & poached pear syrup

(GF) Chocolate Torte Cake – winterberries & fig gel



FROM THE GRILL...

Served with hand cut chips, parsnip puree, confit tomatoes & mushrooms (GF)

 16.75
 10oZ RUMP
 25.95
 8oZ FILLET

 44.50
 CHATEAUBRIANDE (limited availability) 17.75
 8oZ RIB EYE

SAUCES - 2.50 BLUE CHEESE PEPPERCORN SAUCE



ON THE SIDE...

4.00 ROASTED SALSIFY (v)(GF)

3.00 HAND CUT CHIPS (v)(GF)

4.00 CAULIFLOWER CHEESE

3.50 SPROUTS & BACON

4.00 SWEET POTATO FRIES

2.50 ONION RINGS (v)



TUESDAY STEAK NIGHT!



Chateaubriand £35 Until 8pm

House Wine £13

FRIDAY NIGHT CHIPPY TEA!



Fish & Chips £8.95 Until 7pm

Bottle of Fizz £15

KIDS EAT FREE! Weekdays until 7pm!

Free Little Sailors Main with any Adults Main Course!