

# Sample Sunday Menu

### **Starters**

Soup of the Day With warmed bread £7.95 (VE/V/GF\*)

Beetroot & Blue Cheese Salad With maple and mustard dressing £8.95 (GF)

**Tempura Prawns** On roasted carrots with avocado marinated with chilli and lime £9.50 (GF\*)

**Hummus** With beetroot lavosh crackers £7.95 (V/VE/GF\*)

Baked Camembert With warmed bread £12.50 (V, GF\*)

### **Mains**

**Boathouse Beef or Buttermilk Chicken Burger £17.75** (GF\*)

Lettuce, tomato, cheese, bacon, homemade burger sauce, gherkins, fries

Plant-based Vegan Burger £16.75 (VE)

Lettuce, tomato, vegan cheese, homemade burger sauce, gherkins, fries

**Battered Haddock and Chips £15.25** (GF)

Peas. homemade tartar sauce

#### **Roast Mains**

All roast mains are served with maple-glazed parsnip, roast potatoes, thyme-roasted carrots, braised red cabbage, seasonal greens, Yorkshire pudding, gravy.

Belly Pork £17.95 (GF) / Children's plate £11.50 (GF)

Chicken Leg £18.95 (GF) / Children's plate £12.50 (GF)

Topside of Beef £19.95 (GF) / Children's plate £13.50 (GF)

Nut Roast £16.95 (V, VE, GF) / Children's plate £10.50 (V, VE, GF)

## **Sides**

**Cauliflower cheese £4.50** (V, GF, VE\*) **Chips £4.50** (V, GF, VE)

Allergens and dietary requirements: If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds.

GF = Gluten Free; GF\* Gluten-Free option available; VE = Vegan; V = Vegetarian

There is a discretionary 10% service charge on all orders.