

# <u>Tipples whilst you wait</u>

- Aperol Spritz  $\pounds 8.50$ 

-Apple Bramble Fizz£8

- Blood orange Margarita  $\pounds 8$ 

**Freshly Baked Bread and Olives** Olive oil & balsamic, aioli  $\pounds 8$ 

Marinated Olives £4.50

Garlic Ciabatta & Melted Mozzarella£5

# <u>Light Bites</u>

Asian Belly Bites

hoisin & plum sauce, crispy seaweed  $\pounds 8$ 

Halloumi

tzatziki, pomegranate & mint  $\pounds 8$ 

**Spiced Hummus** 

pomegranate, dukkha, micro coriander, cucumber, spring onion, chili, herb oil & pitta  $\pounds$ 7.50

Chef's Spring Rolls

Please ask your server for details  $\pounds 8.50$ 

**Crispy Calamari** 

spring onion, chilli & sweet chilli sauce  $\pounds 8$ 

Gambas Pil Pil

prawns in chilli & garlic oil, to asted bread  $\pounds 10$ 

Sauteed Chorizo

roasted red pepper, to asted pine nut, parsley, honey  $\pounds 8.50$ 

**Sharers** 

**Charcuterie Board** 

Wenlock Edge Farm cured meats, bresaola, prosciutto, hunter's salami, black bomber cheddar, dressed salad

£20

Baked Camembert

fresh baked ciabatta & croutes, red onion marmalade  $\pounds 17$ 

<u>Mains</u>

Wye Valley Beer Battered Haddock

Mushy peas, curry sauce, tartar sauce & skin on fries,  $\pounds 16.95$ 

Slow Cooked Belly pork

Pan fried fillet, squash puree, apple, buttered mash, pan jus, crackling crumb  $\pounds 20$ 

Shropshire Sirloin Steak

Onion rings, grilled tomato, portobello mushroom, rocket & parmesan salad, skin on fries  $\pounds 27$ 

Add blue cheese or peppercorn sauce for  $\pounds 3$ 

## Pan Fried Stone Bass

Tomato and caper relish, samphire, lyonnaise potatoes  $\pounds$ 19.50

Pie of the day

Ask your server for details  $\pounds 16$ 

**Chicken Kiev** 

Champ mash, buttered greens, brown chicken jus  $\pounds$ 17

Wild Mushroom pappardelle

Garlic, cream, white wine sauce, parmesan  $\pounds 18$ 

Sausage and Mash

Wenlock Edge fidget sausages, buttered mash, seasonal greens, spiced red cabbage, caramelized onion gravy

£16.50

Beetroot, feta, spinach Wellington

Dauphinoise potatoes, buttered kale, vegetable jus, toasted pine nuts  $\pounds$ 18



# **Burgers**

#### **BH Burger**

to asted brioche, burger relish, Monterey jack cheese, bacon, gherkin, confit onions, baby gem lettuce, slaw & skin on fries  $\pounds 15.50$ 

Spiced Cauli Burger

Indian spiced chickpea & cauliflower, mango chutney, raita, spinach & skin on fries  $\pounds$ 14.95 Honey and Sriracha chicken burger

toasted brioche, buttermilk chicken thigh, Asian slaw, sriracha & honey sauce & skin on fries  $\pounds 16.95$ 

Upgrade your fries to parmesan & truffle loaded fries  $\pounds 4$ 

Sandwiches Served until 5.30pm

Honey Roast Ham £9 Honey roast ham, smoked cheddar, Colman's Mustard Mayo, rocket Roast Beef £9 Roast beef, red onion chutney, horseradish mayo, rocket Falafel £9

Falafel, hummus, pickled red cabbage, picante peppers, tzatziki

All sandwiches are served with salad & slaw, upgrade to fries  $\pounds$ 1.50

Sides

Skin on fries £4.50, Skin on fries & truffle aioli £5, Sweet potato fries £5, Garlic bread and cheese £5, Seasonal greens £5

# **Loaded Fries**

Chicken Katsu Fries curry sauce, chilli & spring onion £12 Steak Fries minute steak and blue cheese or peppercorn sauce topped fries £13 Truffle & Parmesan Fries melted parmesan & truffle oil coated fries £9 Salt & Pepper Fries Sauteed onions, chili, spring onion, red pepper £8

# Allergens

Specific Allergen menus available on request

Please state all allergies to your server

### What's on at The Boathouse

<u>Thirsty Thursday's</u> – 2 for £10 on selected cocktails <u>Fizzy Friday's</u> – 2 for £10 on glasses of Prosecco <u>Steak Saturday's</u> – Ask your Server for details <u>Charcuterie night</u> – Every Sunday from 5.30, a carefully curated range of local charcuterie and cheeses