

<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