



# THE BOATHOUSE

## WINTER PUDDINGS

Warm Chocolate Fondant, Honeycomb Ice Cream 8.00 **V**

Crème Brûlée, Shortbread 6.25 **V**

Mulled Wine Poached Pear, Blackcurrant Sorbet 6.25 

Apple Tarte Tatin, Vanilla Ice Cream 7.00 

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 7.50 **V**

Salcombe Dairy Ice Creams & Sorbets 5.95 **V**

*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*

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## TOUCH OF SWEETNESS

Chocolate Truffle Cheesecake or Single Smidgen of Cheese & your choice of Coffee or Tea 5.95

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## WINTER CHEESES

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits.

### CAMEMBERT GILLOT

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

### BEAUVALE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet and savoury. Cries out for a glass of port or sweet pudding wine.

### RUTLAND RED **V**

Long Clawson are probably best known for their Stilton, but they also make the home county's famous red cheese using traditional methods. Matured for six months, it's crumbly, caramelised, and an absolute winner.

### BLANCHE **V**

Sporting a wrinkly coat, this multi award-winning delicate and creamy cheese has flavours of honeysuckle and herbs. Awarded Gold in the Best Goat Cheese category at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017.

### STRATHEARN **V**

A hand-crafted whisky washed soft cheese. Multi award-winning from an artisan Scottish producer. Using local milk and Glenturret single malt.

**All five cheeses 12.00**

**Any three cheeses 7.00**

**A single smidgen of cheese 3.75**

**V Vegetarian dishes**  **Vegan dishes** We're also happy to adapt other dishes, please ask.

Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from allergens.





# TEMPLATE

## ONE LAST GLASS

Banoffee Martini 9.50

Espresso Martini 8.75

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*All served as 25ml measure unless otherwise stated*

Diplomatico Reserva Exclusiva Rum 4.80

Ron Aguere Caramel Rum 3.50

Lazzaroni Amaretto 3.40

Château du Tarriquet, Bas Armagnac, VSOP 4.25

Remy Martin VSOP 4.25

Hennessy XO 9.80

Woodford Reserve 4.50

Patrón XO Café 4.50

Talisker Single Malt 4.90

Dalwhinnie 15 Year Old Single Malt 4.50

Limoncello Qualità BT Superiore 5.20 / 50ml

Cotswolds Cream Liqueur 5.50 / 50ml

Tanners LBV Port (Churchill Graham) 5.25 / 75ml

Sandeman's 20 Year Old Tawny 9.25 / 75ml

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## HOT DRINKS

Our speciality coffee is Union Hand-roasted's Compañero blend of beans from small-scale co-operatives in Peru and Honduras. Served with semi-skimmed milk. Swap dairy milk, for soya or oat, for 30p. Decaf tea and coffee also available.

Single Origin Rwandan Filter Coffee 2.50

Double Espresso, Macchiato 2.60

Americano 2.85

Cappuccino, Flat White, Latte 2.95

Hot Chocolate 2.95

Luxury Hot Chocolate 3.10

A Pot of Proper Yorkshire Tea 2.60

A Pot of Twinings Tea 2.75

Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai

Fresh Mint Tea 2.75

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MAKING LIFE PEACHY

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