



# LUNCH AT THE BOATHOUSE

Here you are, at last. If this last year has taught us anything, it's that we need our friends and we miss great pubs. So raise a glass to your companions and tuck into the good stuff. More than ever we are sourcing fine British produce, from cheese to fish, alongside free-range pork & chicken and pasture-fed steak. It's Spring, so look out for wonderful English asparagus and Cornish lamb gracing the specials board.

Wow, it's so good to be back doing our thing - we've missed you as much as you've missed us. Welcome!

## APÉRITIFS

- Champagne Piper-Heidsieck 9.50
- Kir Royale 10.00 | Aperol Spritz 8.25
- No. 1 Rosé, Domaine Pey Blanc 2019, Provence 8.00

## DELI PLATES

Great for sharing over a drink while you decide.

- Nocerella, Gaeta & Cerignola Olives 3.75 🥗
- San Francisco Sourdough, English Rapeseed Oil & Dukkah 4.75
- Warm Ciabatta & Garlic Butter 4.50 ♡
- Buttermilk Fried Chicken & Caesar Sauce 5.75
- Padron Peppers, Sea Salt 5.75 🥗
- Halloumi Fries & Bloody Mary Ketchup 5.50 ♡
- Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.50 🥗
- Dorset Red Post Salami 5.00

## STARTERS

- Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.50
- Today's Spring Soup - See Blackboard 6.00 ♡
- Baked Somerset Camembert, Truffle Honey, Walnut Crust & Toasted Sourdough 8.25 ♡
- Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.25
- Beef Scrumptet, Wholegrain Mustard Mayonnaise & Pickled Shallots 8.75
- Warm Moroccan Salad - Harissa-roast Cauliflower, Chickpeas, Giant Cous Cous, Pomegranate & Almonds 7.00/13.00 🥗
- Add Crispy Duck 3.25 or Halloumi 2.50 ♡
- A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.*

## MAINS

- Miso-glazed Cod, Black Rice, Choy Sum, Lime, Chilli & Coriander 19.50
- Free-range Roast Chicken Supreme, Sticky Garlic Greens & Fries 16.75
- Aubergine, Pineapple & Coconut Malay Curry, Hot Green Chutney & Basmati Rice 14.75 🥗
- Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00
- Today's Seasonal Vegetarian Special - See Blackboard ♡
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.50
- Merrifield Duck Breast, Braised Chicory, Delmonico Potatoes, Green Peppercorn & Orange Sauce 23.75

## GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with Chips & Rocket.

Add Béarnaise or Peppercorn Sauce 1.75 | Add Onion Rings 3.95 ♡

- 8oz Rump Cap Steak 19.95
- 10oz Rib Eye Steak 27.50
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 26.50
- Add extra 3oz Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.75 🥗

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00

Add Free-range Bacon or Field Mushroom 2.00

## SANDWICHES *Add Chips or Soup 2.50*

- Grilled Cheese on Sourdough, Marmite Onions 8.25 ♡
- Jimmy Butler's Roast Pork Roll, Stuffing & Apple Sauce 9.50
- Buttermilk Chicken, Baby Gem & Caesar Sauce on Brioche 10.00

## SIDES

- Thick-cut Chips or Skinny Fries 4.00 🥗
- Buttered New Potatoes 4.00 ♡
- Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25 🥗
- Sticky Garlic Greens 4.00 ♡
- Rocket & Watercress Salad, Caesar Dressing 4.00 ♡

## PUDS & BRITISH CHEESES

- Warm Chocolate Fondant, Creme Fraîche & Pistachio Crumb 8.00 ♡
- Crème Brûlée, Shortbread 6.25 ♡
- Apple Tarte Tatin, Vanilla Ice Cream 7.00 🥗
- Mango & Pineapple Eton Mess, Coconut Cream 7.00 🥗
- Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 7.50 ♡
- Salcombe Dairy Ice Creams & Sorbets 5.95  
*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*
- Mini Pud & Tea or Coffee 5.95  
*Banoffee Cheesecake or Smidgen of Cheese with your choice of Tea or Coffee*
- Our British cheeses this season are: Baron Bigod | Blanche | Lady Mary | Rutland Red | Beauvale  
*Served with chutney, apple & Peter's Yard Crackers*
- All five cheeses 12.50 | Any three cheeses 7.50 | Smidgen 3.75

♡ Vegetarian dishes 🥗 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.