



boathouse

Sunday Roasts

West Country Sirloin of Beef GFO 26.00

Served pink

Half Roast Lemon & Thyme Chicken GFO 24.00

Sausage, sage & onion stuffing

Roast Porchetta 26.00

Rolled pork belly, garlic, fennel, rosemary, lemon, crisp crackling

Wild Mushroom Pithivier V VG 22.00

Sweet potato, butternut squash, lentils, fennel

Sides 4.50

Baked cauliflower cheese *panko crumb* V

Honey roasted pigs in blankets *cranberry sauce*

Sausage, sage & onion stuffing balls

All served with Savoy cabbage, garlic roasted potatoes,
honey glazed carrots & parsnips, Yorkshire pudding & gravy



Scan QR
code for
allergen
information

A discretionary service charge of 12.5% will be added to your bill
Our menu descriptions do not list all ingredients or allergens. If you are at all
concerned about allergens, please ask any member of staff. All food is freshly
prepared, subsequently orders may take longer during busy periods.

GF = gluten free
V = vegetarian VE = vegan
GFO = gluten free option available
VO = vegetarian option available
VEO = vegan option available

Why not try a glass or bottle of one of our wines?



Red

Organic Primitivo, Doppio Passo

Puglia, Italy 2022

175ml 8.90 / Bottle 33.00

Malbec, Finca La Colonia Colección

Norton, Argentina 2023

175ml 9.60 / Bottle 36.00

Dao Villae, Taboadella

Silva de Cima, Portugal 2020

48.00

St. Emilion Grand Cru, Chateau Louvie

Bordeaux, France 2022

75.00

Amarone Della Valpolicella, Monte Faustino

Veneto, Italy 2018

80.00

White

Rully Chalonaise, Les Terroirs

Burgundy, France 2022

85.00