



THE OLD BOATHOUSE

DINNER MENU



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How to order: You will be shown to a table and a member of the team will then come to your table and take your food order.

APPETISERS

Choose from the selection below and enjoy as an appetiser, starter, nibbles or to share.

£1.95 each

- Assorted breads with olive oil and balsamic dip
- Grilled North Cerney goat's cheese
- Grilled halloumi
- Sun-blushed tomatoes
- Marinated globe artichokes
- Olives marinated in chilli, garlic & orange zest
- Hummus with grilled pitta bread
- Parma ham
- Partridge, duck & foie gras terrine
- Beef teriyaki
- White bait with lemon mayonnaise
- Scottish smoked salmon

DELI BOARD

Assorted breads with olive oil & balsamic dip, hummus with grilled pitta bread, marinated globe artichokes, Parma ham, grilled North Cerney goat's cheese and Scottish smoked salmon

£9.95

STARTERS

- Home-made soup of the day served with soda bread (v)* £4.50
- Local celeriac mousse with pickled raisins and candied chestnuts (v) £5.50
- Oxford Blue cheese, roasted pumpkin, walnut and rocket salad with house dressing (v)* £5.95
- Crispy duck egg, buttered sprouts, watercress purée and salad leaves (v) £6.50
- Potted Cornish crab served with lemon crème fraiche, spinach and bread crisps* £7.95
- Diver caught seared scallops with cauliflower & vanilla purée, crispy pancetta and Madeira roasting juices £8.50
- Partridge, duck & foie gras terrine with warm apple jelly, glazed salsify and cranberry toast £6.25
- Warm maris piper potato mousse with caramelised onions and home-cured bacon* £5.50
- Carpaccio of venison accompanied with celeriac remoulade and a truffle and Parmesan salad £7.95

MAIN COURSES

- Pan-fried thyme & Pecorino gnocchi with onion squash purée, glazed baby onions and sautéed wild mushrooms (v)* £9.95
- Twice baked pumpkin soufflé with glazed turnips, roasted chestnuts and Bramley apples (v) £10.95
- Pan-fried fillet of sea bass, crispy ham, potato & Jerusalem artichoke gratin, buttered curly kale and a clam & white wine sauce £13.95
- Red wine poached fillet of brill, crushed new potatoes, glazed salsify and hazelnut foam £15.95
- Oven roasted corn-fed chicken supreme on a warm salad of wild rice, curly kale, sweetcorn and chilli served with a lemon thyme sauce* £14.95
- Pan-seared loin of venison with swede fondant, roasted baby beetroot, buttered sprout tops and a bitter chocolate olive oil £17.95
- 20 day aged 10oz** chargrilled sirloin steak with triple cooked chips and a watercress and radish salad £18.50

BOATHOUSE CLASSICS

- Beer battered fillet of Cornish hake with chips, crushed peas and home-made tartare sauce* £10.95
- Individual home-made pie, see today's specials board for details, served with seasonal greens and mashed potato* £10.95
- Pork & leek sausages from Jessie's of Cirencester with wholegrain mustard mash and a thyme & shallot gravy* £9.95
- Boathouse burger: prime beefburger served with home-made ketchup and coleslaw, chips and radish salad* £10.95
- Why not add double Gloucester cheese, streaky bacon, Portobello mushroom, green peppercorn sauce, Béarnaise sauce or smoked hickory sauce to any of the above for only £1.50 each?

SIDE ORDERS £2.50 each

- Mashed potato
- Garden salad
- Chips
- Seasonal vegetables
- Fries
- Rocket & Parmesan salad

See blackboard for daily specials. Please ask for details of the Sunday roast lunch menu.

Children under 12 years can order any item marked with an * and receive 1/3 off the full price. We also have a children's menu available for younger diners.

2 COURSES FOR £14.95

Or 3 courses for £17.95 including coffee. Available Sunday to Thursday from 6.00pm.

Starters

- Soup of the day (v)
- Any 2 appetisers
- Warm maris piper potato mousse

Main courses

- Twice baked pumpkin soufflé (v)
- Battered hake
- Chicken supreme

Dessert

- 3 scoops of ice cream or sorbet
- Clementine cheesecake
- Coconut panna cotta

All of our food is cooked to order so some dishes may take longer to prepare. **equals 280g approximate uncooked weight. Game and poultry dishes may contain pieces of shot. (V) Denotes suitable for vegetarians. All prices are inclusive of VAT at current rate, but exclude service, which is at your discretion. Please speak with a manager if you have any questions regarding allergies or GM foods.