

STARTERS

CHEF'S SOUP OF THE DAY (vea) (gfa) Warm bread	4.95
SMOOTH CHICKEN LIVER PATE Caramelized red onion chutney, toasted ciabatta	5.95
BOATHOUSE GIN & SALT CURED SALMON (gfa) Pickled fennel, beetroot & horseradish chutney, toasted rye	6.95
WARM TANDOORI DUCK SALAD (gfa) Mango & mint salsa	7.25
GRILLED GOAT CHEESE (v) (gf) Golden beetroot, honey walnut, balsamic vinaigrette	6.95

MAINS

JACKFRUIT, CHICKPEA & COCONUT CURRY (vea) Steamed rice, garlic naan & mango chutney	10.95
FISH PIE Fresh seafood in a mature cheddar, white wine & herb sauce, topped with creamy mash, seasonal vegetables	11.95
SWAN STEAK BURGER Brioche bun, tomato relish, pickles & chunky chips <i>(Add cheese for 1.00)</i>	10.95

SUNDAY ROAST

ADULT 11.95 | UNDER 12's 6.95

Let our chef prepare your choice of freshly oven roasted joints or our vegetarian option

ROAST TOPSIDE OF BEEF | ROAST TURKEY BREAST | CHEF'S ROAST OF THE DAY

CHEF'S VEGETARIAN DISH OF THE DAY

Served with herb roast potatoes, sage & onion stuffing, yorkshire pudding, honey roast parsnips, red cabbage, steamed carrots, broccoli, cauliflounder cheese & rich gravy

SIDES

CHUNKY CHIPS (gfa)	3.50
CHEESY CHUNKY CHIPS (gfa)	4.00
ONION RINGS (v)	3.50
GARLIC MUSHROOMS (v)	3.50
SELECTION OF FRESH VEGETABLES (v)	3.50

CHILDRENS MENU

4.95

CHICKEN NUGGETS Chunky chips & garden peas
CHEESE & TOMATO PIZZA (v) Chunky chips & garden peas
FISH FINGERS Chunky chips & garden peas

DESSERTS

5.95

CHOCOLATE MOUSSE Rich Belgian chocolate truffle with a black cherry compote & nut brittle
AUTUMN BERRY CRUMBLE Creamy custard

BANANA, CHOCOLATE & CUSTARD Warm banana & chocolate sponge, caramelised banana, warm vanilla bean custard
ARTISAN CHEESE BOARD 7.95 Cropwell bishop stilton, Somerset brie, Red Leicester, with crackers & quince jelly



MENU

