

The Boatside Inn - Warden Sunday Lunch



Starters

Homemade Soup of the Day Served with Crusty Baguette and Butter £4.95 Homemade Spicy Cajun Potato Skins Served with Sweet Chilli Sauce £5.95 (V)

Prawn Cocktail 'With a Twist' Greenland Prawns Bound in a Bloody Mary Marie-Rose Sauce Served on a Baby Gem Salad with Buttered Brown Bread £6.95

Wild Mushroom Bourguignon A Variety of Wild Mushrooms in a Rich Red Wine Sauce with Shallots, Smoked Bacon and Herbs Served with a Warm Crusty Baguette £6.75 (GF with GF Roll – Please Ask)

Sage and Onion Flavoured Yorkshire Pudding Served with a Rich Meat Stock Gravy or Onion and Red Wine Gravy as a Vegetarian Option £3.95 (V with Vegetarian Gravy – Please Ask)

Homemade Duck Liver and Pork Pate Served with Damson Chutney, a Warm Crusty Baguette and Butter £6.95

Smoked Applewood Cheese and Leek Croquette A Mixture of Cheese, Steamed Leeks and Creamed Potatoes, Bread Crumbed and Deep-Fried. Served with Homemade Apple and Plum Chutney and Dressed Leaves £6.75 (V)

Sunday Roasts

Roast Silverside of Beef £10.95
Loin of Pork with Sausage Meat Stuffing £10.95
Roast Leg of Lamb £10.95
Turkey with Sausage Meat Stuffing £10.95

All Roasts are Served with Homemade Yorkshire Pudding, Creamed Mashed Potatoes, Roast Potatoes, Rich Meat Gravy and Seasonal Vegetables

(GF - without the Yorkshire Pudding and Sausage Meat Stuffing – Please Ask)

Boatside Giant Yorkshire Pudding – Served with ALL Four Roasts, Creamed Mashed Potato, Roast Potatoes, Sausage Meat Stuffing, Gravy and Seasonal Vegetables £15.95 (NOT for the Faint Hearted)

Additional Main Course Options

Classic Mince and Dumpling Served with a Choice of Creamed Mashed Potatoes or Chips and Seasonal Vegetables £11.95 (GF) without the Dumpling

Breaded Wholetail Scampi Served with Homemade Tartare Sauce, Chips and Salad (*Large Portion*) £12.95 (*Medium Portion*) £9.95

Pan-fried Salmon Fillet – Fresh Salmon Fillet Pan Fried Smothered in a Rich Hollandaise and Asparagus Sauce and Served with Buttered Baby Potatoes and Seasonal Vegetables. £13.95

Pan Fried Chicken Breast 'Coq au Vin' - Chicken Breast with a Traditional Sauce of Smoked Bacon, Mushrooms, Red Wine and Shallot. Served with Creamed Mashed Potato and Seasonal Vegetables £12.95 (GF)

Beef Lasagne – Minced Beef in a Sauce of Tomatoes, Garlic, Basil and Oregano Layered with Lasagne Pasta, Topped with a White Béchamel Sauce and Cheddar Cheese Served with Side Salad and Garlic Bread £11.95

Northumbrian Sausage Ring – Locally Made Pork Sausage Ring on a Bed of Creamed Mashed Potato with Lashings of Onion Gravy Served with Seasonal Vegetables £10.95

Boatside Ploughman's Lunch – Pork Pie, Selection of Cheeses, Sliced Cold Ham, Branston Pickle, Side Salad and Served with a Warm Crusty Baguette and Butter £10.95

Vegetarian Options

Vegetarian Sunday Lunch – A Traditional Sunday Lunch with Vegetarian Sausage and All the Trimmings (except the Meat) with a Rich Vegetarian Gravy £9.95 (V)

Mushroom Bourguignon – A Tasty Rich Stew of Mushrooms, Shallots, Vegetarian Bacon, Red Wine and Herbs, Topped with crispy sliced potatoes and served with seasonal Vegetables £11.95 (V)

Five Bean and Vegetable Chilli – A Spicy Mix of Beans, Peppers, Onions and Aubergines in a Tomato Sauce Flavoured with Smoked Paprika, Chilli and Cumin Served with Wild Long Grain Rice and Deep Fried Tortillas £10.95 (V)

Roquefort Waldorf salad – A Mixed Salad of Mixed Leaves, Roquefort Cheese, Walnut Pieces, Celery and Apple,

Drizzled with a Blue Cheese Dressing. Served with Warm Crusty Baguette £10.50 (V) (GF with GF Roll – Please Ask)

Please ask to see our Dessert Board for Daily Selections

(V) – Vegetarian Choice (GF) Gluten Free Choice Please advise a member of Staff if you have any Food Allergies. Our Kitchen may have a nut trace.

Please let a member of staff know if you require Gluten Free or Dairy Free on all meals Thank you.

All produce are sourced locally wherever possible !!

If you require something a little different please do not hesitate to ask!!