



## BOATHOUSE LUNCH 12-2PM

**\*PLEASE NOTE THIS IS A SAMPLE MENU. THIS MENU CHANGES DAILY.**

### STARTERS

PEA & MINT SOUP  
*HOMEMADE BREAD DF GF*

LITTLE BOWL OF MUSSELS  
*HOMEMADE BREAD*

FETA CHEESE & HERITAGE TOMATO SALAD  
*OUR GARDEN HERBS & EXTRA VIRGIN OLIVE OIL GF*

DUCK LIVER PATE  
ONION JAM & HOT TOAST

### MAINS

SEAFOOD LINGUINI  
*TIGER PRAWNS, SQUID, CLAMS & MUSSELS IN A RICH TOMATO RAGOUT*

PAN FRIED HAKE  
*BOATHOUSE SUMMER VEGETABLES, SALSA VERDE*

WILD MUSHROOMS  
*IN GARLIC BUTTER ON CRISP SET POLENTA WITH BABY SPINACH & MASCARPONE V GF*

BEEF BRISKET  
*CREAMY MASH & RED CABBAGE*

ITALIAN CHICKEN BREAST  
*WITH MOZZARELLA, VINE TOMATO & BABY SPINACH*

ROASTED AUBERGINE CURRY  
*BASMATI & PAKORAS GF DF v*

### PUDDINGS

SUMMER PUDDING  
LAYERS OF SOFTENED FRUIT & BREAD TOPPED WITH CREAM

LEMON POSSET MERINGUE <sup>GF</sup>

STRAWBERRY CRANACHAN  
FRESH FRUIT, WHISKEY CREAM & TOASTED OATS <sup>GF</sup>

2 COURSES 13.95 3 COURSES 16.95 **(PER PERSON)**

Exchange a course for a glass of wine or hot drink

All our breads are baked in house using Shipton's organic white & mixed seed flour OR gf alternative