



THE BOATHOUSE
BAR & RESTAURANT

Nibbles & Starters

- Platter of Wild English Sourdough** with Balsamic & Extra Virgin Rapeseed Oil (v) £4
- Homemade Red Pepper Hummus** and Warm Homemade Flatbread (v) £5
- Smoked Mackerel Pate** and Warm Homemade Flatbread £6
- Halkidiki Olives** (v) £4
- Spicy BBQ Chicken Wings** £6
- King Prawns** Sautéed in Extra Virgin Rapeseed Oil, Garlic & Chilli with Sourdough £8
- Chipolatas** with Grain Mustard Mayo £5
- Burrata** with Sticky Roasted Cherry Tomatoes, Pine Nuts and Basil (v) £7
- Mini Picante Chorizo**, Toasted Almonds & Honey £6
- Citrus Cured Gravdax**, Apple & Kohlrabi Salad, Crostini, Horseradish Crème Fraiche £7
- Beer Battered Garlic Sausage**, Sriracha & Mango Mayo £5
- Homemade Soup of the Day** with Char Grilled Sourdough £6
- The Boathouse Corned Beef Hash Cake**, a Blend of our Homemade Corned Beef, (8 Days in the Making) Potato & Onion with a Fried Egg and Homemade Brown Sauce £8
- Mussels** Steamed in Cider, Garlic, Spring Onion, Parsley & Crème Fraiche with Char Grilled Sourdough £7
- Box Baked Camembert (to Share)** Infused with Rosemary & Garlic, Char Grilled Sourdough (v) £12
- Smooth Parfait of Chicken Livers**, Toasted Homemade Brioche, Beer Chutney £7

Boathouse Platters

Available to Share or as a Main Course

From The Land £18

Chicken Liver Parfait, Prosciutto, Milano Salami, Mini Picante Chorizo, Halloumi Fries, Grain Mustard Mayo, Red Pepper Hummus, Pickled Onions, Pea Shoots and Grilled More Bakery Wild English Sourdough

From The Sea £20

Cartmel Valley Smoked Salmon, Homemade Mackerel Pate, Prawn Marie Rose, Anchovies, Beer Battered Squid, Tartare Sauce, Cornichons, Pea Shoots, Lemon and Grilled More Bakery Wild English Sourdough

Mains

- Homemade 6oz Beef Burger**, Mature Cheddar, Smoked Back Bacon, Crisp Lettuce, Red Onion and Tomato served in our Homemade Toasted Brioche Bun with Smoked Paprika & Garlic Fries, Boathouse Burger Sauce, Cornichons and Beer Battered Onion Rings £14
- Beer Battered Haddock**, Hand Cut Chips, Mushy Marrowfat Peas, Homemade Tartare Sauce, Lemon £14
- Pan Fried Hake**, Sauté Potatoes, Crushed Minted Garden Peas, Pea Shoots, Chorizo Butter £16
- Sweet Dry Cured Pork Sirloin & Homemade Black Pudding**, Confit Potatoes, Peas, Pea Shoots, Baby Onions, Apple Cider Jus £15
- Large Bowl of Mussels** Steamed in Cider, Garlic, Spring Onion, Parsley & Crème Fraiche with Char Grilled Sourdough and Fries £15
- Cartmel Valley Duck & Chilli Sausage & Fried Duck Egg**, Watercress, Hand Cut Chips, Wholegrain Mustard Cream Sauce £14
- King Prawn Linguini** with Garlic, Chilli, White Wine, Sun Blushed Tomato, Rocket & Parmesan £15
- Rosemary & Garlic Marinated Chicken Caesar Salad**, Crisp Cumbrian Pancetta, Cos Lettuce, Anchovies, Parmesan, Sourdough Croutons, Caesar Dressing £13
- Char Grilled 8oz Sirloin Steak**, Hand Cut Chips, Beer Battered Onion Rings, Flat Mushroom, Slow Roast Plum Tomato, Green Peppercorn Sauce £23
- Garlic Chestnut Mushroom, Cauliflower & Chickpea Curry**, Pilau Rice, Poppadom, Coriander Cress £14

Pizza

Our Homemade thin crust Pizzas are rolled to order ensuring a light, crisp base. All Pizza bases are topped with our own recipe Tomato sauce and Mozzarella Cheese. (Extra toppings are charged at £1.95 per topping.)

- Margherita** with Tomato & Mozzarella (v) £10
- Prosciutto & Chestnut Mushroom**, Truffle Oil & Parmesan £13
- Pepperoni & Milano Salami**, Fresh Chillies & Chilli Oil £13
- Goats Cheese**, Red Onion Marmalade & Peppers (v) £12
- BBQ Chicken & Chorizo**, Sweetcorn, Red Onion £13



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Kids

- Thin Link Cumberland Sausages, Chips and Beans **£7**
Homemade Cheese & Tomato Pizza (v) **£6**
Homemade Pepperoni Pizza **£6.50**
Linguine Bolognese **£7**
Tomato Linguine, Mature Cheddar (v) **£6**
Beer Battered Chicken Nuggets, Fries, Sweet & Sour Sauce **£7**

Sides

- Hand Cut Chips **£4** or with Parmesan & Truffle Oil **£4.50**
Fries **£3.50** or with Parmesan & Truffle Oil **£4**
Mixed Leaf Salad with House Vinaigrette **£4**
Char Grilled Stem Broccoli, Parmesan & Balsamic **£4**

Light Lunches Served 12 – 5pm

- Individual Lake District Mature Cheddar & Tomato Quiche**, Dressed Leaves, Homemade Coleslaw (v) **£9**
Beer Battered King Prawns, Fries, Homemade Tartare Sauce, Char Grilled Lemon **£10**
Flat Mushrooms & Plum Tomato on Charred Sourdough, Poached Egg, Rocket Pesto (v) **£8**
Boathouse Breakfast – Smoked Back Bacon, Cumberland Sausage, Black Pudding, Slow Roast Plum Tomato, Flat Mushroom, Beans, Char Grilled Sourdough, Fried or Poached Egg **£10**

Ciabatta Rolls Served 12 – 5pm

- Extra Mature Cheddar**, Beer Chutney, Pickled Onion, Side Salad (v) **£6.5**
Prawn & Cartmel Valley Smoked Salmon, Marie Rose, Side Salad **£8**
Warm Slow Roast Beef Brisket, English Mustard Mayo, Watercress, Homemade Hash Brown, Jug of Gravy **£9**
Warm Smoked Back Bacon & Fried Egg, Mustard Cress, Homemade Hash Brown **£7**
Add a Mug of Homemade Soup? **£4**

Homemade Desserts

- Black Forest Sundae**, Chocolate Ice Cream, Vanilla Ice Cream, Chocolate Brownie, Griottine Cherries, Chocolate Sauce, Chantilly Cream **£7**
Lemon Posset, Raspberry Compote, Lemon Curd Shortbread **£6**
Sticky Toffee Pudding, Vanilla Ice Cream, Honeycomb, Toffee Sauce **£6.50**
Whole Battered Banana Fritter, Salted Caramel Ice Cream, Maple Syrup **£6**
Homemade Ice Cream, Vanilla, Chocolate, Strawberry, Salted Caramel or Coffee Choc Chip **£2.50 per scoop**
Sorbet, Strawberry, Lemon **£2.50 per Scoop**
Boathouse Cheese Board – Garstang White, Brant Fell Reserve Lancashire, Blengdale Blue, Sourdough Crackers, Grapes, Homemade Chutney **£10**