



THE BOATHOUSE

BAR & RESTAURANT

Nibbles & Starters

Rose Harissa Hummus, extra virgin olive oil, char grilled homemade flatbread (vg) £6

Mixed Mistoliva Olives & Sun Blushed Tomatoes (vg) £4

Beef Lollipops, sweet chilli, soy & lime dressing, micro coriander £7

Mussels, white wine, garlic, shallot, cream & parsley, char grilled sourdough £9

Fried Halloumi, honey, lemon, crispy kale, dukkah (v) £7

Sautéed Chilli & Garlic King Prawns, char grilled sourdough £9

Soup of the Day, char grilled sourdough £6

Parmesan Crusted Ham Hock, poached free range egg, garlic & spinach velouté £8

Smooth Parfait of Chicken Livers, sourdough, fruit chutney, cornichons £8

Mains

Homemade 6oz Beef Burger, bacon, cheddar, gem lettuce, red onion and tomato served in our homemade toasted sesame seed brioche bun with fries, Boathouse Burger Sauce, gherkin and Cumbrian ale battered onion rings £16

Beer Battered Haddock & Chips, mushy marrowfat peas, homemade tartar sauce, lemon £16

Large Bowl of Mussels steamed in white wine, garlic, shallot, cream & parsley with char grilled sourdough and fries £18

Roast Spicy Pig Wing, Corn on the cob, Kohlrabi & Apple Salad, Homemade BBQ Sauce, fries £15

Seafood Linguine with king prawns, squid, mussels, white wine, garlic, chilli, tomato, rocket & parmesan £19

Crisp Confit of Duck Leg, fries, beer battered onion rings, slow roast tomato, flat mushroom, mustard cress, green peppercorn sauce £17

Pan Fried Stone Bass, crisp prosciutto, Anya potatoes, charred spring onions, garlic butter, basil oil £19

Beer Battered King Prawns, fries, homemade tartar sauce, burnt lemon £14

Boathouse Chicken & King Prawn Curry, pilau rice, mango & lime chutney, poppadom £17

Vegan Risotto, roast red pepper, asparagus, purple sprouting broccoli & garden pea, homemade vegan parmesan (vg) £15



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Kids

Cumberland sausage chipolatas, fries, garden peas **£7**

Linguine bolognese, parmesan, extra virgin olive oil **£7**

Spaghetti, garlic butter, parmesan **£6**

Cumbrian ale battered fish & fries, mushy peas **£8**

Homemade chicken nuggets, fries & ketchup **£7**

A Bit on the Side

Fries **£4** with parmesan & truffle oil **£4.50**

Hand cut chips **£4.50** with parmesan & truffle oil **£5**

Mixed leaves, red onion, cherry tomato, cucumber, house dressing **£4**

Char grilled purple sprouting broccoli, garlic & balsamic **£4**

Soft Sourdough Milk Rolls (served 12pm – 5.00pm)

Lake District Extra Mature Cheddar, fruit chutney, pickled onion, side salad (v) **£8**

Prawn Marie Rose & Cartmel Valley Smoked Salmon, side salad **£9**

Slow Roast Brisket, pickled cucumber, rocket, horseradish, homemade hash brown, jug of gravy **£10**

Warm Cumberland Sausage, mature cheddar, chilli jam, homemade hash brown, rocket **£8**

Smoked Back Bacon & Fried Free Range Hen's Egg, mustard cress, homemade hash brown **£8**

Add a Mug of Homemade Soup? £4

Homemade Desserts

Sticky Toffee Pudding, vanilla ice cream, toffee sauce (GF) **£7**

Buttermilk Panna Cotta, red wine poached rhubarb, shortbread crumb **£7**

Blood Orange Posset, chocolate ganache, torched mandarin, chocolate tuile **£7**

Selection of ice creams and sorbet £3 per scoop or 2 for £5