

SUNDAY LUNCH

1 Course £20 | 2 Course £25 | 3 Course £30



STARTERS

Soup of the Day

Served with homemade bread & butter (gfa,vg)

Classic Prawn Cocktail

Marie Rose sauce, gem lettuce, cherry tomato, cucumber, apple, smoked paprika (gf)

Chicken Liver Parfait

Caramelised red onion chutney, toasted focaccia

Sweet Potato & Kale Fritter

Smoked garlic aioli, petit salad (gf,v)

MAINS

All roasts are served with Roasted Root Vegetables, Braised Red Cabbage, Creamed Potato, Roast Potatoes, Yorkshire Pudding & our House Gravy (gfa)

Roasted Sirloin of Beef Served pink

Nut Roast (vg)

Roast Chicken Breast

Roast Leg of Lamb Served pink

Roast Pork Loin

The Boatside Multi Roast

Choose any three roasts from the mains *£5 supplement*

Butter-Roasted Label Rouge Salmon

New potatoes, charred tenderstem broccoli, lemon & caper brown butter (gf)

Side Dishes -

Cauliflower cheese £5 (gf) | Charred hispi cabbage, garlic & herb butter £6 (gf)
Buttered greens £4 (gf) | Braised red cabbage £5 (gf) | Pigs in blankets £7 (gfa) | Sage & onion stuffing £4 |
Extra Yorkshire pudding | £1

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (gf,v)

Homemade Crumble of the Day

Vanilla custard or vanilla ice cream (gf)

Lemon Meringue Pie

Candied lemon, pouring cream (v)

Selection of Ice Cream & Sorbets

1, 2 or 3 scoops available (gf,vga)

Chocolate Brownie Sundae

Chocolate brownie, chocolate ice cream, vanilla ice cream, chantilly cream, chocolate sauce (gf)

Affogato

Vanilla ice cream with espresso (gf,vga)
Add Tia Maria, Baileys or Cointreau +£3

gf – gluten free | gfa – gluten free available | v – vegetarian | vg - vegan Our kitchen handles common allergens, including nuts, dairy, eggs, soy, wheat, fish, and shellfish, and while we take precautions, cross-contact is possible.