

# SUNDAY LUNCH



## STARTERS

### Soup of the Day

Served with homemade bread & butter (gfa,vga) £8

### Classic Prawn Cocktail

Marie Rose sauce, gem lettuce, cherry tomato, cucumber, apple, smoked paprika (gf) £13

### Chicken & Pancetta Terrine

Caramelised red onion marmalade, toasted focaccia £11

### Heritage Beetroot Salad

Pickled walnuts, feta cheese (v,vga,gf) £10

## 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 £23 Served pink

### Roast Leg of Lamb £22 Served pink

### Traditional Roast Turkey £22

### The Boatside Multi Roast £26

Can't decide which meat to have?  
Try out our multi roast! Choose any of the 3 meats!

OUR BEST  
SELLER!

### Roast Pork Loin £19

### North Sea Battered Haddock

Triple cooked chips, mushy peas, tartare sauce (gf) £19  
\*\*Add curry sauce £2\*\*

### Butternut Squash Wellington

Squash & sage veloute, toasted seeds (vg)  
£18

## Side Dishes -

Cauliflower cheese (gf) | Braised red cabbage (gf) | Pigs in blankets (gfa) | Chestnut & pancetta sprouts (gf)  
**All side dishes are £6 or two for £10**  
Extra Yorkshire pudding | £1

## DESSERTS

### Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (gf,v) £9

### Homemade Crumble of the Day

Vanilla custard or vanilla ice cream (v,gf) £8

### Chocolate Yule Log

Poached cherries, whipped creme fraiche £11

### Selection of Ice Cream & Sorbets

1, 2 or 3 scoops available (gf,vga) £2 per scoop

### Coffee & Brownie

Indulge in a choice of coffee with a bite size piece of brownie (gf) £6

### Affogato

Vanilla ice cream with espresso (gf,vga) £7  
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.