

SUNDAY LUNCH



STARTERS

Soup of the Day

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

Chicken & Pancetta Terrine

Caramelised red onion marmalade, toasted focaccia £11

Classic Prawn Cocktail

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

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

Traditional Roast Turkey £22

Roast Pork Loin £19

Roast Leg of Lamb £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!

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

Chocolate Yule Log

Poached cherries, whipped creme fraiche £11

Coffee & Brownie

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

Homemade Crumble of the Day

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

Selection of Ice Cream & Sorbets

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

Affogato

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

Add Tia Maria, Baileys or Cointreau +£3