

Sunday Lunch

SERVED 12PM - 6PM

2 COURSE - £18.95*

3 COURSE - £24.95*

*£5 supplement for the 10oz Sirloin

STARTERS

Garlic & Chilli Mushrooms (v)

£5.95

Mixed mushroom sautéed in fresh chillis and garlic, served with warm ciabatta.

Breaded Brie Bites (v)

£5.95

Chunks of breaded brie deep fried and served with an onion marmalade.

Garlic Bread (v)

£5.95

Homemade garlic bread served on a bed of mixed leaf salad
Add cheese for £1

Garlic & Chilli Prawns

£6.95

Sautéed in fresh chillies and garlic, served with warm ciabatta.

Chicken & Chorizo Skewer

£6.95

Served with a red wine and honey drizzle on a bed of mixed leaf salad.

Soup of the Day

£5.95

Served with crusty bread & butter.
Ask the team for today's soup!

MAINS

Jeremy's Sunday Roast

£13.95

A choice of Roast Beef, or Chicken breast served with roast potatoes, mash, seasonal veg and a homemade Yorkshire pudding, all topped with gravy.

Why not have a look at our sides to go with your Roast!

Panfried Seabass

£14.95

Panfried Seabass fillet, seasonal vegetables and crushed Canarian potatoes, served with a tomato and basil sauce.

Homemade Fish & Chips

£14.95

A classic! Homemade beer battered Haddock served with mushy or garden peas, tartare sauce and thick cut chips.

Jeremy's Classic Burger

£12.95

Double stacked beef patties topped with cheese, bacon, lettuce, sliced tomato and burger sauce. Served with thick cut chips or fries

Add Beef chilli for £2.00

Jeremy's Vegan Classic Burger (vg)

£13.95

Double stacked vegan patties topped with cheese sauce, bacon, lettuce and sliced tomato. Served with thick cut chips or fries

Add Vegan chilli for £2.00

Garlic Butter Chicken

£12.95

Breaded chicken butterfly coated in garlic butter, served with side salad and a choice of thick cut chips or fries.

Homemade Vegan Lasagne (vg)

£12.95

Our homemade vegan lasagne! Mushroom & Spinach lasagne, served with a mixed leaf salad.

10oz Boathouse Sirloin

£19.95

Cooked to your preference, served with onion rings, flat mushroom, grilled cherry tomatoes, side salad and a choice of thick cut chips or fries.

Add Blue Cheese Sauce or Peppercorn Sauce for £2.00



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SIDES

To Share:

<i>Cauliflower Cheese</i>	£4.95
<i>Roast Potatoes</i>	£3.95
<i>Seasonal Vegetables</i>	£4.95
<i>Extra Yorkshire Pudding</i>	£1.50
<i>Jug of Gravy</i>	£2.00
<i>Truffle & Parmesan Fries</i>	£4.95
<i>Mini Caesar Salad</i>	£3.95
<i>Mixed Leaf & Parmesan Salad</i>	£3.95

<i>Thick Cut Chips</i>	£4.00
<i>Fries</i>	£4.00

Upgrade your chips!

<i>Add Cheese</i>	+£1.00
<i>Add Vegan Cheese</i>	+£2.00
<i>Add Chilli Cheese or Braised Beef & Onion</i>	+£2.50

DESSERTS

Jaffa Chocolate Mountain Cake (v) £6.95

Chocolate & vanilla sponge layered with orange mousse & dark chocolate orange truffle. Served with custard, cream or ice-cream.

Treacle Sponge Cake (v) £6.95

Warm treacle sponge cake, served with a choice of custard, cream or ice-cream.

Deep Dish Apple Pie (v) £6.95

Bramley apple pie in a deep dish, sweet, short-crust pastry. Served with custard, cream or ice-cream.

Black Forest Chocolate Cake (vg) £6.95

Chocolate sponge cake with vanilla frosting and cherry sauce, topped with chocolate fudge icing.

Cheesecake of the Day (v) £5.95

Served with a choice of cream or ice-cream.

Ice-Cream Selection (v) £4.95

3 scoops of ice-cream topped with chocolate sauce and a wafer - choose from vanilla, chocolate or salted caramel.