

DINNER MENU



THE OLD BOATHOUSE

GASTRO PUB



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How to order: You will be shown to a table and a member of the team will then come to your table to take your food order.

APPETISERS

Choose from the selection below and enjoy as an appetiser, starter, nibbles or to share.

£1.95 each

- Assorted breads with olive oil and balsamic dip
- North Cerney Goat's Cheese
- Sun-dried tomatoes
- Chicken liver & foie gras parfait
- Oxford Blue
- Olives marinated in orange zest
- Scottish smoked salmon
- Somerset Brie
- Hummus
- Anchovies
- Greek Feta
- Parma ham
- Deep-fried squid

DELI BOARD

Assorted breads with olive oil and balsamic dip, hummus, sun-dried tomatoes, Scottish smoked salmon, Parma ham and chicken liver & foie gras parfait

£9.50

STARTERS

- Home-made soup of the day served with sour dough bread (v) £4.50
- Grilled asparagus and poached duck egg topped with a creamy hollandaise sauce (v) £5.25
- Baby beets and Cerney goat's cheese salad with local honeycomb (v) £5.25
- Stinking Bishop cheese soufflé with a pear and walnut garnish (v) £7.00
- Smoked haddock fishcakes with peppery rocket and lemon mayonnaise £6.00
- Darne of salmon, home-smoked in oak chips served warm with soused beetroot and cauliflower crème fraîche £6.00
- Chicken Caesar salad: chicken breast, cos and baby gem lettuce, croutons, shaved Parmesan and a garlic & anchovy dressing £6.00
- Chicken liver and foie gras parfait with jasmine tea flavoured sultanas and red onion marmalade £5.50
- Sautéed devilled lamb kidneys on toasted brioche with mixed leaf garnish £4.50
- Cottage pie potato cakes with home-made tomato chutney £5.00

MAIN COURSES

- Essence of tomato, fresh garden herbs and Parmesan risotto (v) £9.00
- Wild mushroom and cep lasagna with hazelnut & sage butter (v) £9.50
- Fillet of Bibury trout with a mixed spice crust accompanied by curry leaf flavoured new potatoes, red lentils and pickled carrot £12.00
- Pan-fried lemon sole with new potatoes and a brown butter, lemon & parsley sauce £14.50
- Breast of corn-fed chicken, creamed mashed potato, braised leeks and morel mushrooms in a sherry cream sauce £12.50
- Roasted Barbary duck breast, butternut squash and wild mushrooms in a Madeira jus £14.50
- Trio of pork consisting of pork belly, braised pork cheeks and black pudding with crackling, served with boulangere potatoes, green apple sauce and pork juices £14.00
- Braised lamb chop with creamed mashed potato and braised vegetables served in a light jus £12.00
- Ballotine of oxtail served in an oxtail jus with field mushrooms and creamed potato £12.50
- 21 day aged grilled rib-eye steak with triple cooked chips, Béarnaise sauce and watercress £17.95

SIDE ORDERS

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|-----------------------|-------|---------------------------|-------|--------------|-------|
| Creamed mashed potato | £2.50 | Fries | £2.50 | Green beans | £2.50 |
| Sautéed new potatoes | £2.50 | Rocket and Parmesan salad | £3.00 | Mixed salads | £2.50 |

See blackboard for daily specials.

All of our food is cooked to order so some dishes may take longer to prepare.

We purchase ingredients as locally as possible and only use free-range eggs.

(V) Denotes suitable for vegetarians. All prices are inclusive of VAT at current rate, but exclude service, which is at your discretion. Please speak with a manager if you have any questions regarding allergies or GM foods.

03/10