

How to order: Between 6pm and kitchen closing you will be shown to a table and a member of the team will then come to your table to take an order for food.

Starters

	Small	Large
Marinated olives with bread and balsamic dip (v)	£3.50	
Homemade soup of the day with chunks of bread (v)	£4.50	
Potato, olive and sun blushed tomato pancake with gratinated goats cheese and mixed greens (v)	£5.50	
Old boat house miscellany of winter salads: celeriac remoulade, carrot salad, cucumber salad and soused beetroot salad (v)	£5.00	
Breaded brie wedges with chili jam and mixed leaves (v)	£5.50	
Haddock and salmon fish cake (large served with creamed spinach)	£5.50	£8.50
Bowl of mussels with white wine cream & parsley sauce served with crusty baguette	£5.50	£8.50
Honey and mustard chicken wings	£3.00	
Seared pigeon breast with apricot puree, micro greens and toasted seeds	£5.50	
Chicken liver parfait , rustic bread and red onion marmalade	£6.00	

Main course

Wild mushroom and spinach lasagna (v)	£9.00
Butternut squash risotto topped with parmesan (v)	£8.50
Beer battered haddock with chips, peas and tartare sauce	£10.00
Fillet of sea bass served, thyme flavoured potatoes and salsa verde	£12.50
Duck leg confit , caraway scented cabbage, new potatoes and jus	£13.50
Pork and leek sausages with spring onion mash and red wine Jus	£10.50
Boat House Burger: beefburger from 'Jessie's of Cirencester' served with mature cheddar cheese, beef tomato, fries and homemade tomato chutney	£10.00
<i>Why not add a slice of bacon or Portobello mushroom for only 95p each?</i>	
Braised beef feather steak served with Czech flat bread and onion gravy	£10.50
Rib eye steak with pontneuf potatoes, grilled tomatoes and watercress	£16.50
<i>Why not add, cracked black pepper sauce or garlic butter sauce for only 95p each?</i>	
Rack of lamb served with dauphinoise potatoes, pea puree and crispy pancetta	£17.00

Side orders

Chips with chive soured cream	£2.95 each
Sautéed new potatoes	Mixed leaf salad
Homemade coleslaw salad	Buttered green beans
	Parsley buttered peas

Dessert menu

Ice cream and sorbet selection	£4.50
Dark chocolate mousse served with marinated morello cherries	£5.50
Banana and pecan toffee pudding with butterscotch sauce and dark chocolate ice cream	£5.50
Bourbon vanilla crème brulee served with short bread	£5.50
Winter berry crumble served with vanilla ice cream	£5.50
Poached Comice pears with ginger butter scotch sauce and vanilla ice cream	£5.50

Cheese slates

North Cerney Goat's cheese, Godsells farm holy smoked, Oxford blue
Godsells farm double Gloucester, Leonard Stanley cheddar

All slates are garnished with biscuits, grapes, celery and apple slices
Choose 3 cheeses for £6.50 or all 5 for £8.50

Hot Beverages

Espresso	£1.60 per cup
Double espresso	£2.10 per cup
Cappuccino	£2.60 per cup
Latte	£2.60 per cup
Macchiato	£2.10 per cup
Liquor coffees: Irish whiskey, Dark rum, Brandy, Baileys, Cointreau, Amaretto, Sambuca, Malibu	£5.00 each
Hot chocolate	£2.60 per cup
Pot of English breakfast tea	£2.10 per cup

A selection of fruit and herbal teas also available

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 excludes service, which is at your discretion. Please speak with a manager if you have any questions regarding allergies or GM foods.

Pub Manager: Kristian Hallihan

Head chef: Sheldon Fernandes