



The Boat

AT ERBISTOCK

Thursday, 23 February 2023

Starters and Snacks

- Marinated olives**, lemon, herbs, and garlic 3.95
Chicken liver and brandy pâté, red onion marmalade, charred sour dough 7.50
Country vegetable soup, crème fraîche, truffle oil, crusty bread roll 6.50
Venison and pigeon rolls (deep fried), whisky and haggis sauce 8.75
Frittella di testa di maiale, Braised pigs head fritter, pistachios, salsa verde 8.95
Homemade labneh (soft cheese), roasted butternut squash, tapenade cracker 7.45
Keralan coconut and chilli prawns, coconut and parsley salad, veg crisps 9.95
Mushroom and vegetable Momos (dumplings) dipping sauces 6.95
Steak tartare, seasonings, hens' egg, croutons 10.95
Chicken wings, salt and pepper, chilli & spring onion salad 6.95

Lighter Dishes

- Jamaican jerk chicken**, rice n peas 13.95
Macaroni cheese, roasted tomatoes, charred gem lettuce 9.95
Buttermilk fried chicken sliders, slaw, a few fries 10.95
Panko coated soft shell crab, avocado mousse, Pak choi salad, ponzu dressing 14.75
Kaju Maluwa - Sri Lankan cashew nut curry, rice, aubergine pickle - 12.95

Mains

- Ham hock, black and white pudding**, Colcannon mash, "shamrock" sauce 15.95
Steak and kidney suet pudding, buttered mash, mushy peas 17.95
Chicken breast stuffed with nduja sausage, pesto, sun dried tomatoes, orzo 17.45
Salt cured pork chop, apple and fennel scotch egg, celeriac, cider and apple sauce 19.95
Haddock in beer batter, chips, mushy peas, chunky tartar sauce 16.95*
Duck a l'orange, boulangère potatoes, mangetout, tender stem broccoli 27.95
Steak burger, melted cheese, chips, coleslaw 14.95 *
Spanakopita (feta & spinach filo pie), red pepper sauce, tender stem broccoli, almonds 14.75
Tofu, sweet and sour sauce, sesame noodles 14.95
10oz Ribeye, peppercorn sauce, field mushroom, green beans, roast tomato, chips 28.95
Cataplana, Portuguese fish stew, clams, seabass, red mullet, crusty bread 22.95
Rolled lamb shoulder (sumac & harissa seasonings), mermez chick peas, chermoula 21.95
Beef Randang (coconut curry), rice, hot onion sambal 17.95

Items with an asterisk () are available as a portion suitable for children*



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Puddings

Lemon Posset, nut granola, poached rhubarb 6.95

Chocolate Opera Cake, Chantilly cream 7.95

Waffles, vanilla ice cream, berries in fruit beer sauce 6.25

Apple strudel, custard, vanilla ice cream 6.95

Pastel de Nata (Portuguese egg tart), figs, crumb, ice cream 6.95

Spotted treacle suet pudding, custard 6.75

Ice creams and sorbets - Selection of 3 from Cheshire Farm 5.75 (2 scoops 3.90/ 1 scoop 1.95)

Ices: Strawberries & Cream, Chocolate, Vanilla, Honeycomb,

Sorbets: Green Apple, Passionfruit, Raspberry, Wild Cherry

The Boat Cheese Selection - Crackers, biscuits, cornichons, pickled grapes (*any 5 - 12.95*)

Wigmore Brie - A ewe's milk cheese, creamy and crumbly, made by Anna and Andy Wigmore, hence the name. The cheese has a bloomy natural rind.

Oxford Blue - A variety and brand of blue cheese produced in Burford, Oxfordshire in 1995 by French Baron Robert Pouget. It has traditions of stilton cheese but with a creamier consistency.

Ashlynn - A goat's cheese with an artisan vibe, it is rolled in ash and has a line of charcoal running through the middle, do not let that put you off, it was one of our favourites from the tasting.

Tete de Moine - Literally meaning 'monk's head' this cheese is shaved into rosette's rather than sliced. This cheese is aromatic and strong, a 'cheese-lovers' cheese

Oxford Isis - A soft washed-rind cheese. Washed in honey mead giving it a lovely sweetness that balances nicely with its pungent tang.

Snowdonia Black Bomber - A cheddar at heart but this packs a punch. The perfect blend of creaminess and a tang that is to die for.

Gorwydd Caerphilly - The family make this earthy Caerphilly from unpasteurised cows' milk and mature it for a minimum of two months. The result is a cheese with a complex flavour, and both a crumbly and creamy texture.

Hot Drinks

Cafetiere Coffee £3.25

Cappuccino £3.25

Café Latte £3.25

Pot of Yorkshire Tea £3.00

Speciality Tea £3.30

Espresso £3.00

Double Espresso £3.25