





## For the table

Nocellara olives 	£4.00
<small>Kcal108</small>	
Artisan bread 	£6.00
<small>Netherend butter (G / MI / SE) Kcal429</small>	
<div><div></div><div><h2>To start</h2></div></div>	
Smoked mackerel pâté	£8.00
<small>Gooseberry chutney oat cakes (G / F / SD / M / MI) Kcal637</small>	
Prawn & crayfish cocktail	£12.00
<small>Cucumber avocado beetroot rye bread (G / CR / F / N / MI / M / SE / SD / E) Kcal581</small>	
Ham hock & carrot terrine	£11.00
<small>Apricot &amp; ginger chutney (G / MI / SD / M / S / E) Kcal530</small>	
Beef brisket bon bons	£11.00
<small>Horseradish cream (G / S / E / MI / C / M / SD) Kcal290</small>	
Heritage tomato and sweet pepper soup 	£9.00
<small>Paprika oil (C / SD / G) Kcal325</small>	




## Dry aged Dukesmoor steaks

Rib eye steak (284g)	£32.00
<small>Chunky chips, portobello mushroom, tomato, watercress Kcal750</small>	
Sirloin steak (284g)	£32.00
<small>Chunky chips, portobello mushroom, tomato, watercress Kcal940</small>	





## House steaks

Seared hanger steak (227g) (served medium only)	£22.50
<small>Chunky chips, portobello mushroom, tomato, watercress Kcal674</small>	
Seared cauliflower (250g) 	£14.00
<small>Chunky chips, portobello mushroom, tomato, watercress (C / M / SD) Kcal568</small>	
<div><div></div><div><h2>Sauces</h2></div></div>	
Garlic and herb butter (MI) Kcal127	£2.50
Peppercorn (MI / C / M / SD / E) Kcal115	£2.50
Béarnaise (G / S / E / MI / C / M / SD) Kcal78	£2.50






## Seasonal mains

Slow braised shank of lamb	£25.00
<small>Carrot mash, red cabbage, mint &amp; balsamic jus (SD / MI / G / S / M / C) Kcal687</small>	
Chicken wrapped in smoked streaky bacon	£22.00
<small>Roast potatoes, red wine &amp; thyme jus (MI / SD) Kcal779</small>	
<div><div></div><div><h2>Fish market</h2></div></div>	
Baked fillet of Scottish salmon	£26.00
<small>New potatoes, lemon &amp; parsley cream sauce (F / MI) Kcal496</small>	
Cotswolds IPA battered haddock	£19.50
<small>Pea purée, caper mascarpone, charred lemon (F / SD / MI / C / G) Kcal981</small>	






## Salads

Caesar	£11.00
<small>Baby gem, croutons, Italian hard cheese, anchovies (SD / MI / F / G / S / E / M) Kcal7</small>	
English garden 	£12.00
<small>New potatoes, globe artichoke, kale, roast squash, sage dressing (SD) Kcal334</small>	
Add chicken breast Kcal181	£6.00
Add smoked salmon (F) Kcal214	£9.00
Add halloumi (MI) Kcal723 	£6.00



## Plant based

Beetroot, pearl barley, vegan feta risotto 	£17.00
<small>Spring onion and broad bean salad (SD / S / G) Kcal120</small>	
Squash & lentil wellington 	£19.00
<small>Heritage carrots, thyme jus (G / S) Kcal421</small>	
<div><div></div><div><h2>Contains:</h2></div></div>	
<small>MI: Milk M: Mustard C: Celery N: Nuts P: Peanuts SE: Sesame S: Soya SD: Sulphites L: Lupin MO: Molluscs F: Fish E: Eggs G: Gluten CR: Crustaceans</small>	

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are “free from” allergens. If you have any specific dietary requirements, please alert a member of our team prior to ordering.



## Daily Boathouse seasonal special

Please ask a member of the team



## Sides

Buttered new potatoes (MI) Kcal420	£5.00	Red cabbage (MI) Kcal148	£4.00
Mashed potatoes (MI) Kcal299	£5.00	Mixed salad (G / M) Kcal187	£5.00
Salted chunky chips Kcal709	£5.00	Onion rings (G / S / E / MI) Kcal183	£6.00



## Desserts

Chocolate orange tart 	£8.00
<small>Passion fruit purée (G / S) Kcal553</small>	
Vanilla cheesecake 	£8.00
<small>Blackberry syrup (MI / G / E / S / SD) Kcal348</small>	
Bakewell tart 	£8.00
<small>Preserved cherries (SY / N) Kcal574</small>	
Sticky toffee pudding 	£8.00
<small>Clotted cream ice cream (G / S / E / MI / SD / N) Kcal875</small>	



## Local cheese selection

Miller’s Damsel artisan biscuits, quince jelly, celery, gooseberry chutney (G / MI / SD / C)

Choose three types Kcal601 £10.00 All six to share Kcal1202 £18.00

Cotswolds Blue Blue cheese (MI) 	Double Gloucester Hard cheese (MI) 	Oxford blue Blue cheese (MI) 
Cerney Ash Goats cheese (MI) 	Cotswolds Brie (MI) 	Wiltshire Hard cheese (MI) 



## White wine

AROMATIC & FRUITY DRIVEN

### Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

 £8.75  £12.50  £36.50

### Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

 £45

### Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

 £29

### Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

 £29

FRUITY & RIPE

### Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

 £7.85  £11.25  £33

### Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

 £46

LIGHT & FRESH

### Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

 £8  £11.75  £34.50

### Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

 £7.75  £11  £32

### La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

 £60

### Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

 £6.75  £9.25  £27

### Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

 £8.50  £12.25  £36




## Red wine

RICH & BOLD

### Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

 £7.50  £11  £32.50

### Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

 £8.25  £12  £35

### Esquinas de Argento Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry,ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

 £11  £15.75  £46

### Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

 £43

### Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

 £43

ROUNDED & BALANCED

### Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

 £42

### Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry,plum and oak-softened cassis fruit.

 £8  £11.50  £34

### Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

 £29

### Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

 £7.25  £10.25  £30.50

### Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

 £64

LIGHT RED FRUITS

### Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

 £39

### El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

 £6.75  £9.25  £27




## Rosé

### Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

 £9.25  £11.25  £33.50

### Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

 £6.75  £9.25  £27

### Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

 £50






## Dessert wine

### Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry,plum and cherry.

 £3.75  £6  750ml £40

### Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

 £4.50  £8.50  500ml £41

 50ml  100ml



## Champagne

### Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

 £13  £59

### Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

 £14  £62

### Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

 £75

### Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

 £79



## Sparkling

### Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

 £8.50  £49

### Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

 £7.50  £36

### Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

 £7.50  £36