BOATHOUSE TAPAS & WINE BAR

Breakfast – served 10am – 11.30am

Boathouse breakfast - £5.00

Bacon, pork and sage sausage, vine tomatoes, grilled mushrooms and double scrambled egg

Savoury breakfast muffins – £3.50

With a choice of -

Scrambled eggs

Scrambled eggs and Parma ham

Pan fried tomatoes and basil

On toast - £2.90

Bacon and eggs

Scrambled Eggs

Posh beans on toast (broad beans, cherry tomatoes and feta)

(A selection on cereal and Granola are also available)

Lunch menu

Ciabatta rolls £4.10 Sandwiches £3.50 (Gluten free bread available)

With a choice of the following fillings -

Honey roasted ham, cheddar and pickle

Brie and cranberry

Mozzarella, Tomato and Basil

Home made beef meatballs and coleslaw

Salads –

Goats cheese, sweet balsamic and red onion on a bed of mixed leaves – $\pounds 5.30$

Classic Greek salad - Cube feta with diced tomatoes, onions, cucumber and olives drizzled with olive oil and lemon dressing -£5.30

Boat House special – Strips of mustard marinated chicken and bacon served on a pitta bread with a cool cucumber dip and mixed salad leaves – £5.90

To share..... For 2 £ 9.90 For 4 £17.90

Boat house Grazing Board – Honey roasted ham, Cheddar, Double Worcestershire cheese, Brie Pickled onions, Worcester sauce pickle and bread selection

Mediterranean Grazing Board - Cured meat selection, Feta cheese, marinated olives, humous, pesto, artichoke hearts and bread selection

Afternoon tea

Pre order only

For 2-£18.00 For 4-£32.00

A selection of traditional sandwiches, and cake selection of the day served on a tiered cake stand and served with your choice of tea or Regular coffee

(Substitute your tea or coffee for a glass of Prosecco for £3.00 per person)

Our tapas menu is also available from 12pm - 3 pm ask your waiter/waitress for details

Boathouse Tapas Menu

WHAT IS TAPAS?

Tapas are a wide variety of small dishes, appetisers or snacks and is a great way to enjoy a variety of tastes and flavours you may order as few or as many dishes as you like. All our taps dishes are freshly prepared with love from our experienced kitchen team. After placing your order if you wish to add dishes or try anything else please feel free to ask.

The serving of tapas is designed to encourage conversation, because people are not so focused upon eating an entire meal that is set before them. We encourage a relaxed way of dinning, we hope you enjoy your experience with us at the Boat House and if you require anything at all please feel free to and if it is ask however big or small your request we are here to help.

Enter a customer, leave as a friend!

Tapas Served Tuesday – Sunday Lunch 12pm-3pm (any 5 tapas for £20) Evening 6pm – 10pm

Celiac? no problem! 80% of our menu is gluten free, we do not use flour in any of our sauces and with prior notice any fried foods can be made with corn flour. We also always stock gluten free bread

Light Bites

Small dishes to begin with.....

Marinated Olives – £3.50

Selection of breads with olive oil, balsamic and pesto dipping pots – £3.40 $\,$

Home -made Humous and tzatsiki dips served with warm pitta bread - £3.90

Meat Dishes

Home -made beef meatballs in a tomato and basil sauce -£5.60

Spicy Chorizo and pepper casserole – £5.70

Chicken Flambe in vodka with a creamy sauce and sweet peppers – £6.10

Slow cooked chicken strips in tomato cinnamon and red wine-£5.60

Marinated chicken and peppers on a skewers served with Yogurt and mint dip - £5.90

Beef and pomegranate tagine with pink peppercorns – £6.80

Seafood dishes

King prawns – Pan fried in garlic butter and lemon – £6.50

Calamari – Deep fried squid rings served with a lemon wedge and parsley – £5.90

King prawns pan fried in truffle oil served on roasted chorizo £6.95

Pan fried seabass in champagne and garlic -£7.50

Mussels in garlic, white wine and tomato - £5.90

Anchovies marinated in vinegar – £4.60

Cheese Dishes

Oven baked feta cheese in oregano and olive oil -£4.70

Deep fried halloumi (Cypriot cheese) – £4.90

Warm Goats cheese on a ciabatta crouton - £4.50

Mozzarella, tomato and basil platter – £3.90

Vegetable Dishes

Spinach and feta filo parcels -£4.80

Stuffed peppers with Moroccan rice topped with mozzarella – £5.50

Pan fried garlic mushrooms in white wine -£3.80

Aubergine and red onion tagine – £5.70

Mixed oven roasted Mediterranean vegetables – £4.60

Marinated baby artichokes £3.90

Filled Focaccia Breads (served with salad garnish and dipping oils)

Parma ham, goats cheese and sundried tomatoes £5.50

Rocket, ricotta and mozzarella £4.75

Grazing boards – (serves 2)

Boat house Grazing Board – Honey roasted ham, Cheddar, Double Worcestershire cheese, Brie Pickled onions, Worcester sauce pickle and bread selection

£9.90

Mediterranean Grazing Board - Cured meat selection, Feta cheese, marinated olives, humous, pesto, artichoke hearts and bread selection

£9.90

Seafood platter - Marinated seafood salad, King prawns in garlic, calamari, pan fried seabass served with lemon wedges and garlic mayo

£14.90

Cheese board – A selection of local and continental cheeses consisting of brie, double Worcester, Malvern blue, feta and mozzarella served with a bread and cracker selection

£9.90

Vegetarian platter - Haloumi, spinach and feta parcels, marinated olives, tzatsiki, humous, stuffed peppers

£14.50

Side orders

Hand cut chips - £2.90

Potato bravas, cubed potatoes with paprika and white wine - £2.90

Pitta breads -£2.00

Side salad – £3.20



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