



The Boatside Inn Warden tel. 01434 602233



Menu

Starters and Lite Bites

Homemade Soup of the Day– Served with Crusty Baguette and Butter **£4.95**

Duck Egg, Sausage Meat and Black Pudding Scotch Egg - Served on a Dressed Salad and Homemade Boatside Brown Sauce **£6.75**

Homemade Spicy Cajun Potato Skins Topped with Smokey Bacon, BBQ Sauce and Melted Cheese **£6.75**
(V without the Smokey Bacon) or (GF without the BBQ Sauce – Please Ask)

Prawn Cocktail ‘With a Twist’ – Greenland Prawns Bound in a Bloody Mary Marie-Rose Sauce Served on a Baby Gem Salad with Buttered Brown Bread **£6.95**

Wild Mushroom Bourguignon – A Variety of Wild Mushrooms in a Rich Red Wine Sauce with Shallots, Smoked Bacon and Herbs Served with a Warm Crusty Baguette **£6.75**
(GF with GF Roll – Please Ask)

Smoked Applewood Cheese and Leek Croquette – A Mixture of Cheese, Steamed Leeks and Creamed Potatoes, Bread Crumbed and Deep-Fried. Served with Homemade Apple and Plum Chutney and Dressed Leaves **£6.75 (V)**

Sage and Onion Flavoured Yorkshire Pudding Served with a Rich Meat Stock Gravy or Onion and Red Wine Gravy as a **Vegetarian Option £3.95 (V with Vegetarian Gravy – Please Ask)**

Homemade Duck Liver and Pork Pate – Served with Damson Chutney, a Warm Crusty Baguette and Butter **£6.95**

Thai Crab Cakes – White Crab Meat Flavoured with Chilli, Coriander, Ginger and Garlic Bound with Potato and Egg, Deep Fried. Served with Sweet Chilli Sauce **£6.95**

Moules Marinieres – Rope Grown Mussels Cooked in a Broth of White Wine, Garlic and Onion, Finished with Parsley and Cream. Served with a Warm Crusty Baguette and Butter **£7.95 as Starter**
(GF with GF Roll – Please Ask)

Sharing Platters

Please be aware our Platters are prepared freshly and this may take time – All Platters Can Include a Bottle of House Wine – White, Red or Rose

Tex Mex Platter – Sizzling Beef Fajita, Five Bean Chilli, Cheese Nachos, Hot and Kicking Chicken Goujons Served with Wraps, Sour Cream, Guacamole, Salsa and a Basket of Cajun Potato Skins **£18.95**
With a Choice of House Wine £30.95

From The Sea – Greenland Prawns, Smoked Salmon, Smoked Mackerel, Breaded Scampi, Pickled Mussels, Cajun Potato Skins, Horseradish Cream and Marie Rose Sauce **£20.95 With a Choice of House Wine £32.95**

Butchers Block – Pate, Southern Fried Beef, Black Pudding Fritters, Home Cooked Ham, Pork Pie, Cajun Spiced Potato Skins, Chutney, English Mustard and Crusty Bread and Butter. **£18.95**
With a Choice of House Wine £30.95

Main Courses

Pub Classics

Boatside Pie of the Day – Topped with Crisp Buttery Pastry, Served with Choice of Mash or Chips and Seasonal Vegetables. Please see our Specials for the daily choice. **£11.95**

Classic Mince and Dumpling Served with a Choice of Creamed Mashed Potatoes or Chips and Seasonal Vegetables **£11.95 (GF without the Dumpling)**

Lambs Liver and Bacon Served with Creamed Mashed Potato or Chips and Seasonal Vegetables with Lashings of a Rich Onion Gravy **£10.95 (GF)**

Curry of the Day Served with Rice, Poppadum and Mango Chutney. Please see our Specials for the daily choice **£11.95**

Gourmet Grilled Beef Burger served on a Board in a Bun – With Lettuce, Tomato and Red Onion Served with a Side of Coleslaw, Burger Relish and a Basket of Chips **£9.95 - Please ask if you would like Cheese or Bacon Topping at £1.00 extra each**

Gourmet Grilled Chicken Burger Served on a Board in a Bun – Butterfly Chicken Breast Topped with Lettuce, Tomato and Red Onion Served with a Side of Coleslaw, Tomato Salsa and a Basket of Chips **£10.95 Please ask if you would like Cheese or Bacon Topping at £1.00 extra each**

Northumbrian Sausage Ring – Locally Made Pork Sausage Ring on a Bed of Creamed Mashed Potato with Lashings of Onion Gravy Served with Seasonal Vegetables **£10.95**

Slices of Home Cooked Cold Ham, 2 Free Range Fried Eggs and Chips **£8.95**

Boatside Ploughman's Lunch – Pork Pie, Selection of Cheeses, Sliced Cold Ham, Branston Pickle, Side Salad and Served with a Warm Crusty Baguette and Butter **£10.95**

From The Sea

Battered Haddock Served with Homemade Tartare Sauce, Chips, Mushy Peas and a Wedge of Lemon **£11.95 (GF with Gluten-Free Batter – Please Ask)**

Breaded Wholetail Scampi Served with Homemade Tartare Sauce, Chips and Salad
(Large Portion) £12.95 (Medium Portion) £9.95

Seafood Pie– Haddock, Smoked Cod, Prawns and Salmon in a Creamy Leek, Parsley and Dill Sauce Topped with Cheesy Mashed Potato and Served Seasonal Vegetables **£12.95 (GF)**

Thai Crab Cakes – White Crab Meat Flavoured with Chilli, Coriander, Ginger and Garlic Bound with Potato and Egg, Deep Fried, Served with Sweet Chilli Sauce, and Garnished with Mixed Salad and Chips **£12.95**

Moules Marinieres – Rope grown Mussels Cooked in a Broth of White Wine, Garlic and Onion, finished with Parsley and Cream. Served with a Warm Crusty Baguette and Butter **£7.95 as Starter / £10.95 as Main Course**

Pan-fried Salmon Fillet – Fresh Salmon Fillet Pan Fried Smothered in a Rich Hollandaise and Asparagus Sauce Served with Buttered Baby Potatoes and Seasonal Vegetables **£13.95**

From The Grill

8oz Gammon Steak Served with Egg and/or Pineapple, Chips and Salad **£11.95** (Approximate Raw Weight) **(GF with Potatoes- Please Ask)**

10oz Sirloin Steak – Pan Fried in Butter Cooked to your liking - Served with Grilled Tomato, Onion Rings, Chips and Salad or Seasonal Vegetables **£19.95** (Approximately Raw Weight) **(GF with Potatoes and Fried Onions – Please Ask) £19.95**

Why not add a Peppercorn and Whisky Sauce £2.50

Fillet of Beef Medallions – Pan-Fried with a Choice of either Port and Stilton or Green Peppercorn Sauce. Served with Baby Potatoes, Jacket Potato or Chips and Salad or Seasonal Vegetables. **£18.95 (GF)**

Something a Little Different

Lamb Stifado - Slow Cooked Stew of Diced Lamb with Potatoes and Tomatoes in a Sauce with Rosemary, Garlic, Red Wine and Oregano. Topped with Crumbled Feta and Served with Seasonal Vegetables **£11.95 (GF)**

Pan Fried Chicken Breast ‘Coq au Vin’– Chicken Breast with a Traditional Sauce of Smoked Bacon, Mushrooms, Red Wine and Shallots. Served with Creamed Mashed Potato and Seasonal Vegetables **£12.95 (GF)**

Beef Lasagne –Minced Beef in a Sauce of Tomatoes, Garlic, Basil and Oregano Layered with Lasagne Pasta, Topped with a White Béchamel Sauce and Cheddar Cheese Served with Side Salad and Garlic Bread **£11.95**

Pan Fried Bacon Chops – Smothered in a Rich Creamy Leek, Cider and Wholegrain Mustard Sauce Served with a Choice of Chips, Jacket Potatoes or Baby Boiled Potatoes and Seasonal Vegetables **£12.95 (GF)**

Slow Braised Beef Steak – A Prime Beef Steak (first seared at a high temperature then slow cooked for 3-4 hours) in a Rich Gravy of Beef Stock, Onions and Mushrooms, finished with Guinness. Served with Creamy Chive Mashed Potato and Seasonal Vegetables **£13.95 (GF)**

Oven Roasted Sliced Duck Breast –With Buttery Sautéed Potatoes and a Mixed Forest Berry Sauce Flavoured with Red Wine, Honey and Thyme. Served with Seasonal Vegetables **£14.95 (GF)**

Marinated Skewered Chicken Kebabs– Diced Chicken Marinated in Lemon, Garlic, Chilli, Oregano and Turmeric Cooked on a Skewer. Served with a Side Salad and either Jacket Potato or Chips and a Cucumber Raita **£12.95 (GF)**

Wild Boar Tortellini – Classic Pasta Pockets Filled with Wild Boar delicately encased in a Creamy Pancetta, Garlic and White Wine Sauce, Topped with Fresh Parmesan Shavings. Served with a Dressed Side Salad **£12.95**

Sizzling Fillet of Beef – Stir Fried Pieces of Prime Beef Fillet with Onions, Peppers, Carrots, Mushrooms and Chillies Bound in a Sweet Dark Japanese Sauce. Served to the table on a Sizzling Skillet, with a Choice of either Wild Long Grain Rice or Chips **£15.95**

Vegetarian Choices

Mushroom Bourguignon – A Tasty Rich Stew of Mushrooms, Shallots, Vegetarian Bacon, Red Wine and Herbs, Topped with Crispy Sliced Potatoes Served with Seasonal Vegetables **£11.95 (V)**

Five Bean and Vegetable Chilli – A Spicy mix of Beans, Peppers, Onions and Aubergines in a Tomato Sauce Flavoured with Smoked Paprika, Chilli and Cumin Served with Wild Long Grain Rice and Deep Fried Tortillas **£10.95 (V)**

Vegetarian Sausage on a Bed of Mashed Potato – Served with a Rich Vegetarian Onion Gravy and Seasonal Vegetables **£10.95 (V)**

Sizzling Vegetable Teriyaki – Stir Fried Carrots, Onions, Peppers, Mushrooms and Chillies Bound in a Sweet Dark Sauce Served on a Sizzling Skillet, with either Wild Long Grain Rice or Chips **£11.95 (V)**

Roquefort Waldorf salad – A Mixed Salad of Mixed Leaves, Roquefort Cheese, Walnut Pieces, Celery and Apple, Drizzled with a Blue Cheese Dressing. Served with a Warm Crusty Baguette **£10.50 (V) (GF with GF Roll – Please Ask)**