

# SUNDAY

TWO COURSES £15.95 THREE COURSES £19.95

## STARTERS

- SOUP OF THE DAY artisan bread, herb butter
- CAJUN CHICKEN TENDERS wasabi mayonnaise
- GARLIC FORREST MUSHROOMS toasted brioche, garlic cream (v)
- CHICKEN LIVER PATE red onion marmalade, toasted brioche
- SMOKED HADDOCK & LEEK FISHCAKE tartare sauce, dressed leaves
- CAJUN CALAMARI citrus mayonnaise

## MEAT & POULTRY

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| BLACK ANGUS ROAST BEEF<br>Yorkshire pudding, mashed potatoes, roast potatoes, real gravy and seasonal vegetables          | GOOSNARGH CHICKEN BREAST<br>Yorkshire pudding, mashed potatoes, roast potatoes, real gravy and seasonal vegetables |
| HOMEMADE PIE OF THE DAY<br>fat chips, green vegetables, pan of gravy  | SAUSAGES & MASHED POTATOES<br>Cumberland sausage, mashed potato, onion gravy, green vegetables                     |
| 8oz BOATHOUSE BURGER<br>toasted brioche bun, baby gem lettuce, tomato, fries,   | CRISPY CHICKEN BURGER<br>toasted brioche bun, wasabi mayonnaise, baby gem lettuce, fries                           |
| LAMB RUMP <small>ADD £4</small><br>Yorkshire pudding, mashed potatoes, roast potatoes, real gravy and seasonal vegetables | GAMMON STEAK<br>hand cut chips, flat cap mushroom, vine tomatoes, seasonal vegetables and peppercorn sauce         |

## FISH & VEGETARIAN

- ROAST SALMON FILLET chilli and lime linguini
- SALMON, COD & PRAWN PIE topped with mashed potato, buttered green
- PLATE CHEESE & ONION PIE mushy peas, hand cut chips (v)
- MEDITERRANEAN VEGETABLE & GOATS CHEESE TARTLET sautéed new potatoes, dressed leaves, balsamic glaze (v)
- FISH & CHIPS beer battered cod, mushy peas, tartare sauce, hand cut chips

## DESSERTS

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| STICKY TOFFEE PUDDING<br>butterscotch sauce, vanilla ice cream | FREDERICKS ICE CREAM<br>2 scoops of todays flavours |
| LEMON POSSET<br>mulled winter fruits, homemade shortbread      | CHOCOLATE BROWNIE<br>chocolate ice cream            |