

Starters

Handmade chicken, white wine and pepper pâté – served with our own chutney made with
The Rev. James ale and crusty beer bread £4.45

King prawns – pan fried shell-on prawns in garlic butter and served with crusty bread..... £4.95

Honey & lemon chicken skewers – served with sweet chilli dip £5.25

Crab cakes – with rocket, fresh lime and chive crème fraiche..... £4.95

v **Breads, oils & olives** – finest olive oil & balsamic vinegar, mixed olives and a selection of fresh breads to dip £2.95

Antipasto Sharing Platters

Meat plate – milano salami, peppered pastrami, Parma ham, mixed olives, sundrenched cherry tomatoes,
capers, Dragon’s breath cheese, roasted shallot mayonnaise, virgin olive oil and balsamic vinegar, rocket and rustic bread..... £6.75

v **Vegetarian plate** – roasted peppers, mozzarella cheese, roasted garlic, mixed olives, sundrenched cherry tomatoes,
capers, Dragon’s breath cheese, virgin olive oil and balsamic vinegar, rocket and rustic bread £6.25

Seafood plate – plaice goujons , shrimp, coriander & coconut cupcakes, salt & pepper calamari strips,
deep-fried blanchbait, tiger prawns, green lipped mussels, fresh lemon and dips £6.75

Celtic Pride Premium Welsh Beef

Wales’ premier branded beef. The selected cattle are born and bred in Wales to the highest welfare standards on farms registered under strict assurance schemes. To ensure consistent quality, flavour and succulence the beef is matured for a minimum of 21 days using traditional maturation techniques. Celtic Pride beef is a winner of a True Taste award.

Chargrilled to your liking and served with herb butter, grilled plum tomato, flat mushroom, rocket, beer battered onion rings and your choice of today’s potatoes.

8oz Celtic Pride rump£10.95

10oz Celtic Pride rib eye£13.95

8oz Celtic Pride fillet£16.95

Why not try one of our delicious sauces to complement your steak?

Creamy peppercorn, blue cheese & mushroom, or red wine.....all £1.50

Mains

Stuffed chicken breast – with feta cheese, sundrenched cherry tomatoes, mixed olives and capers served on
mash potatoes with market fresh vegetables and red wine sauce.....£7.95

Seared scallops and chorizo – on bed of fresh egg tagliatelle with piquant tomato sauce.....£7.95

Lamb, chickpea and chorizo casserole – with sweet potato and onion seed mash £7.25

Shetland salmon – poached salmon fillet served with Béarnaise sauce and your choice of potatoes of the day
and market fresh vegetables..... £9.95

Whole, grilled trout – stuffed with fresh lemon and herbs served with citrus butter and your choice
of potatoes of the day and market fresh vegetables£7.95

Moroccan lamb meatballs – served on Eastern cous cous with minted crème fraiche and fresh coriander£7.75

v **Apricot and goat’s cheese nut roast** – topped with rocket in a spicy tomato sauce £6.95

Traditional meat or vegetarian moussaka v – layered with aubergine and tomatoes
and delicately seasoned with cinnamon. Served with Greek salad£7.45

Fresh egg tagliatelle pasta – with stilton & broccoli sauce £6.95

Above dish topped with slices of chicken breast£7.95

Salad Bowls

A large bowl of fresh, summery salad – choose from..... £5.25

v **Greek salad** – baby spinach leaf, feta cheese, fresh plum and sundrenched cherry tomatoes, black and green olives,
red onion and extra virgin olive oil.

v **Eastern cous cous salad** – fragrant cous cous with chunks of fresh cucumber, cherry tomatoes, torn coriander,
extra virgin olive oil and fresh lime juice.

Filled Breads

Choose from rustic handmade white baguette or our own SA beer bread. All served with your choice of house side salad or fries.

Hand carved honey roast Celtic ham – served with red Welsh mustard £4.95

v **Welsh cheese and rocket leaves** – served with The Rev. James chutney
Choose from our Welsh cheese selection* below £5.25

Pastrami – with roasted shallot mayonnaise and sliced tomato £5.45

Grilled chicken and rocket – in tangy lemon mayonnaise..... £5.45

Celtic Pride steak sandwich – a 4oz chargrilled Celtic Pride rump steak topped
with caramelised fried onions and rocket £6.95

Tiger prawns bound with lime & crème fraiche – served with black pepper & fresh lime £5.75

Jacket Potatoes

Served with a salad garnish.

v **Welsh cheddar & The Rev. James chutney**..... £3.50

Welsh cheddar & bacon..... £4.25

Chicken in Piri Piri sauce with crème fraiche £4.75

v **Spicy bean casserole** – with lemon & chive crème fraiche £4.75

Tiger prawn and citrus mayonnaise £4.95

Lighter Bites

Ploughman’s platters – served with sweet pickled onions, The Rev. James chutney, homemade coleslaw,
fresh chunks of our own SA beer bread & butter and fresh apple £6.95

Your choice from:

Hand carved ham cured in Carmarthenshire

Up to two of our Welsh cheeses

Handmade chicken, white wine & pepper pâté

Welsh steak burger – handcrafted from Celtic Pride steak seasoned with Halen Mon sea salt and cracked black pepper, chargrilled and served in a rustic cob. Topped with plum tomato and red onion and served with homemade coleslaw, fries and mixed leaves.

Classic plain..... £6.95

Topped with any cheese from our Welsh cheese selection£7.45

v **Mozzarella & mushroom burger** – served in a rustic cob. Topped with plum tomato and red onion and served with
homemade coleslaw, fries and mixed leaves £6.25

Cajun chicken burger – a chargrilled chicken breast topped with tomato, coriander and lime salsa,
served in a rustic cob with homemade coleslaw, fries and mixed leaves£7.95

*Welsh Cheese Selection

Pwll Mawr – matured Welsh Cheddar (matured 300ft below ground in a shaft of Big Pit in Blaenavon)

Pwll Du – blended with leeks and our premium cask ale, The Rev. James

Dragon’s Breath – Welsh Cheddar blended with chilli mustard and our own Brains ale

Creamy Perl Wen – a mould ripened semi-soft cheese combining both brie and Caerphilly characteristics

Perl Las – a blue veined soft Welsh cheese

Among our selection of cheeses, we are happy to announce that the Pwll Mawr, Perl Wen and Perl Las are all winners of a True Taste award.

Sides (all £1.50)

Bowl of fries	Beer battered onion rings	Buttered new potatoes
Pan fried mushrooms	Seasonal vegetables	Homemade coleslaw
Garlic bread		

Desserts

Classic lemon and sultana cheesecake – served with fresh cream£3.95

Dark & white chocolate fondant with cherries – a decadent, warm pudding with gooey centre served with vanilla pod ice cream£4.25

Apple charlotte tart – served with Mario's apple crumble ice cream.....£4.25

Baked white chocolate & Penderyn whisky tart – served with fresh cream£4.25

Summer fruit pudding – fruity, delicious and only 88 calories when served without cream£3.95

Warm pot au chocolat – great to share and served with fresh fruit and marshmallow kebabs to dip£4.95

Mario's ice creams and sorbets – made in Carmarthen to a traditional Italian recipe and recently awarded with the “ Best dairy ice cream in the UK”.

Simple ice cream or sorbet.....£3.50

Indulgent ice cream sundaes£4.25

Ask for today's flavours and perhaps two spoons!

Welsh cheese 'Wales at it's best' – selection of fine Welsh cheeses, biscuits and The Rev. James chutney.....£5.45

Coffee

Choose from:

- Espresso
- Double Espresso
- Cappuccino
- Latte
- Americano

Sunday Roasts

Please see our specials menus or ask a member of the team for details of our delicious Sunday roasts.



THE BOATHOUSE

BATH

Free WiFi available here

V = Suitable for vegetarians

Calorific values are based on average data and therefore should only be used for guidance purposes.

All items subject to availability. Some of our products may contain nuts or nut oils.

Fish and poultry dishes may contain bones.

Approximate weights shown are prior to cooking.



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