



The Bathwick Boatman Riverside Restaurant

Forester Road

Bath

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Lunch Menu

STARTERS & LITTLE DISHES

Served with freshly baked bread & butter

- ~ Today's seasonal vegetable soup (v) £6
- ~ Crispy calamari with Boatman tartare sauce £6.50
- ~ Today's paté with toasted brioche & homemade chutney £6.50
- ~ Salad of goat's cheese, with candied walnuts & grilled apple (v) £6.50
- ~ Ben's home-smoked salmon, pickled beetroot, capers & horseradish crème fraiche £7.50
- ~ Smoked haddock kedgeree "arancini" with raisins, cucumber & yoghurt, curried mayo £7

LUNCHTIME FAVOURITES

- ~ Tagliatelle with a creamy smoked salmon & dill sauce £10
- ~ Beer battered fish & chips and mushy peas, Boatman tartare sauce £12
- ~ Chickpea & vegetable curry with basmati rice & a popadum, Geeta's mango chutney (v) £10
(we can add free range chicken breast to the curry £11.75)

MAIN COURSE

- ~ Duck leg slowly-roasted in ginger spice & star anise, with roast sweet potato & Mediterranean vegetables, served with pak choi, £16
- ~ Tandoori marinated salmon with Bombay potatoes, onion bhaji, chicken wing, grilled lettuce & yoghurt £15.75
- ~ Home smoked "bone-in" pork chop, new potatoes crushed with cumin seed & spinach, served with a salsa of apple, radish & peppercorn £16
- ~ Casserole of mushrooms, shallots, roast chestnuts served with champ mash (mashed potatoes, spring onions & cheddar), & seasonal greens (v) £13
- ~ 8oz sirloin steak, garlic butter, grilled flat mushrooms, with chips & watercress salad £20.50

DESSERT

- ~ Today's home made cheesecake £6
- ~ Warm banana pudding with toffee sauce & banana-chocolate ice cream £6
- ~ Today's panna cotta £6
- ~ Warm chocolate brownie with chocolate sauce & coconut ice cream £6
- ~ Salted caramel ice cream with toffee sauce & buttery biscuit £5
- ~ Honeycomb ice cream with stem ginger puree and shortbread £5
- ~ Blackcurrant sorbet & mango sorbet with almond biscuits £5
- ~ Cheese plate with chutney & crackers £7

Please let us know if you have an allergy

Our meat is farm-reared or free-range, supplied by the excellent Terry & Son Butchers on London Street.
Our vegetables & salad are non-sprayed, & locally grown (where possible) by Ger Rich, next to Solsbury Hill.

Service is discretionary but for groups of 10 or more we ask for a 10% optional service charge,

- gratuities go to the team who serve you – thank you