



The Bathwick Boatman Riverside Restaurant

Lunch Menu

STARTERS & LITTLE DISHES

Served with freshly baked bread & butter

- ~ Today's soup (v) (we can make vegan soup, and other vegan starters too!) £6.50
- ~ Crispy calamari with Boatman tartare sauce £6.50
- ~ Venison pate, toasted brioche, port & apple chutney £6.50
- ~ Ben's home-smoked salmon, pickled beetroot, capers & horseradish crème fraiche £7
- ~ Salad of Stilton, candied walnuts & apple, honey & mustard dressing (v) £6.50
- ~ Smoked haddock kedgeree "arancini" with raisins, cucumber & yoghurt, curried mayo £7
- ~ Chorizo braised in cider, watercress salad £6.50

LUNCHTIME FAVOURITES

- ~ Tagliatelle with a creamy smoked salmon & dill sauce £10
- ~ Beer battered fish & chips and mushy peas, Boatman tartare sauce £12.50
- ~ Chickpea & vegetable curry, basmati rice & a popadum, Geeta's mango chutney (vegan) £10
(we can add free range chicken breast to the curry £11.75)

MAIN COURSE

- ~ Confit duck leg, celeriac & parsnip mash, braised red cabbage, port & cranberry jus £15.75
- ~ Sea bass fillet roasted with capers, cherry tomatoes, white wine & olive oil, crushed new potatoes & seasonal greens £15.75
- ~ Home smoked bone-in pork chop, mashed potatoes, roast apple, mulled cider jus & seasonal greens £16.00
- ~ Chargrilled free range chicken breast in chilli garlic-butter, with chips & salad £15.00
- ~ Casserole of mushroom, shallot & chestnut, served with champ mash (cheddar & spring onions mashed with potatoes), & seasonal greens (v) £13.50
- ~ Asturian beans, root vegetables & smoked paprika stew, garlic bread & salad (v) £13.50
(can be adapted to be vegan, we will make other vegan dishes upon request, thank you)
- ~ 8oz sirloin steak with garlic butter, grilled flat mushroom, watercress salad & chips £21.50

DESSERT

- ~ Coconut panna cotta, chocolate sauce & coconut ice cream £6
- ~ Home made lemon cheesecake with dark fruit coulis & cream £6
- ~ Warm stem ginger pudding with toffee sauce & gingerbread-clotted cream ice cream £6
- ~ Warm chocolate brownie with chocolate sauce & salted caramel ice cream £6
- ~ Honeycomb ice-cream, stem ginger puree, buttery shortbread £6
- ~ Blackcurrant sorbet & mango sorbet with toasted almonds (vegan) £5
- ~ Cheese plate with chutney & crackers £7

Please let us know if you have an allergy or food intolerance & we'll check the ingredients in your meal, thank you

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