



THE OLD BOATHOUSE

Menu

Starters & Nibbles

Olives, breadsticks & hummus (G / C / M / SE)	£3.00
Buffalo chicken wings Blue cheese mayonnaise (E / Mi / M)	£6.00
Jalapeno poppers Lime & coriander mayonnaise (G / S / E / MI / M / SD)	£3.00
Onion bhaji Mango chutney & mint yogurt (G / M / SE / S / C / MI)	£6.00
Tempura tiger prawns Vietnamese dipping sauce (CR / F / S / SD)	£9.00
Plate of charcuterie Cornichons, garlic & parsley flatbread (G / S / MI / M / SD)	£9.00
OBH Prawn cocktail Marie Rose sauce, ice berg lettuce (G / CR / S / E / C / M / SD)	£7.00
Pea & Mint soup Crusty roll & butter (G / N / S / E / MI / C / M / SE / SD)	£5.00

Main Courses

Buffalo chicken wings Sweet potato fries & blue cheese mayonnaise (E / Mi / M)	£14.00
Beer battered fillet of haddock Chunky chips, peas & tartare sauce (G / F / S / E / MI / SD)	£15.00
Chilli dog - Grilled Frankfurter Smoked beef chilli, sour cream, hot sauce, fries & pickles (G / F / S / E / MI / C / M / SE / SD)	£13.00
Sweet potato and black bean chilli (ve) Steamed rice, coconut yogurt & chilli tortilla chips (C / SD)	£12.00
Linguini with grilled artichoke hearts, capers Lemon & rocket (G / E / SD)	£13.00
Steamed steak and ale suet pudding Buttered greens & stout gravy (G / N / P / S / E / MI / SE / SD)	£14.00

Grill & Burgers

OBH beef burger Bovril mayonnaise, smoked bacon, cheese, beef tomato, lettuce & chunky chips (G / F / S / E / MI / C / M / SE / SD)	£12.00
Moving Mountain vegan burger Little gem lettuce, tomato, pickles, vegan mayonnaise & chunky chips (G / S / M / SD)	£12.00
Char grilled breast of lemon and thyme marinated chicken Roasted pepper & basil salsa & saffron new potatoes (S / SD)	£13.00
Dry aged casterbridge sirloin steak (227g) Chunky chips, grilled mushroom, watercress & peppercorn sauce (G / S / MI / C / M / SD)	£26.00
Char grilled minute steak Chunky chips, grilled mushroom, watercress & peppercorn sauce (served pink or well done) (G / S / MI / C / M / SD)	£15.00

Sides

Salted chunky chips	£4.00
Saffron new potatoe (MI)	£4.00
Green salad, balsamic dressing (S / M / SD)	£4.00
Tender stem broccoli, chilli, smoked salt (SD)	£4.00
Battered onion rings (G / SE)	£4.00

Desserts

Tiramisu (G / E / Mi / SE / SD)	£7.00
Glazed lemon tart Raspberries (G / S / E / MI)	£6.00
Chocolate brownie Honeycomb ice cream (G / P / N / S / E / MI)	£6.00
Knickerbocker Glory Summer berries, vanilla & strawberry ice cream, whipped cream & chocolate flake (P / N / S / E / MI / SE / SD)	£7.00
Selection of regional artisan cheese Chutney & crackers (G / MI)	£9.00

ALLERGENS

We pride ourselves on our Food & Beverage experiences that we offer within De Vere, we take our responsibility very seriously with regards to any allergies a guest may have, therefore we will be able to offer accurate information on ingredients if requested.

However due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens. If you have any dietary requirements, please inform a member of our team before ordering any food or beverage items.

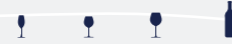
Allergens

(C) Celery (CR) Crustaceans (MI) Milk (E) Eggs (F) Fish (G) Gluten (P) Peanuts (L) Lupin (N) Nuts (M) Mustard (MO) Molluscs (S) Soya (SD) Sulphur dioxide (SE) Sesame
(v) denotes vegetarian, (ve) denotes vegan.

THE OLD BOATHOUSE

Wine Menu

White



LIGHT FRESH WHITE

Pez De Rio (Macabeo) (ve) £4.10 £5.80 £8.20 £23.50

SPAIN

Fresh and aromatic with flavours of apple and pineapple. Full and long-lasting, with a dry finish.

Kudu Plains Chenin Blanc £4.20 £5.85 £8.35 £24.50

SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

Monte Clavijo Rioja Blanco £26.50

FRANCE

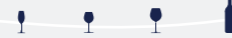
Soft lemon and peach fruit on the nose and a crisply pressed palate with more citrus and peach notes.

The Spee'wah Pinot Grigio £4.95 £6.70 £9.85 £28.50

AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with lemon acidity and bright fruit characteristics

AROMATIC & FRUIT DRIVEN WHITE



Pyala Sauvignon Blanc £26.00

SOUTH AFRICA

Crisp, mouth-watering wines with powerful gooseberry and citrus flavours. However, because it's from a hot country it also has some tropical fruit flavours.

Cap Cete Picpoul de Pinet £30.00

FRANCE

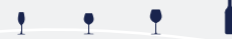
Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

Ara Single Estate Sauvignon Blanc £5.70 £7.95 £11.35 £33.50

NEW ZEALAND

Restrained mineral and stone fruit characters with accentuated grapefruit aromatics; balanced with elegance and texture.

FRUITY AND RIPE WHITE



Alto Bajo Chardonnay £4.70 £6.55 £9.35 £28.00

CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

Giesen Pinot Gris £5.15 £7.20 £10.25 £29.70

NEW ZEALAND

Brimming with fresh pear, peach and almond with a rich fruit textural palate and persistent finish.

Refreshing rosé



REFRESHING ROSÉ

Wandering Bear Rosé £4.25 £6.00 £8.50 £24.50

SOUTH AFRICA

A very fruity rosé with juicy flavours of strawberry and raspberry. It's got a bit of sweetness so it's perfect for those that don't want a dry style of rosé. It's also very easy-drinking.

Sparkling wine & Champagne



SPARKLING WINE

Vaporetto Prosecco NV £6.20 £36.00

ITALY

Fruity & refreshing sparkling wine with citrus, pear & floral flavours

Fitz (ve) £7.60 £45.00

ENGLAND

Fruity, red fruits, cherries, citrus fruits, slight spicy notes of mint, thyme and tomato leaves, elegantly floral

Fitz Pink (ve) £7.60 £45.00

ENGLAND

Crisp, fresh fruit with soft green apple, lemon and peach flavours and a gentle fizz.

CHAMPAGNE

Pommery Brut Royal NV (ve) £11.00 £65.00

FRANCE

The signature style of the House and made up of equal blends of Chardonnay, Pinot Noir and Pinot Meunier. Delicate and elegant on the palate but with good vivacity. The perfect aperitif Champagne.

Pommery Blanc de Blancs NV (ve) £85.00

FRANCE

Spring freshness on the nose with subtle floral notes of jasmine, acacia and citrus fruit. On the palate it is fresh green apples and a hint of yellow grapefruit. A premium Champagne and perfect with Shell-fish.

Pommery Brut Rosé Royal NV (ve) £12.00 £69.00

FRANCE

Delicate pink with salmon tones in colour and fine bubbles. A nose of raspberry fruits and a palate of roundness and elegance enhanced by a vivacious freshness. Wonderful with red fruits

Red



FRUITY JUICY RED

Pez De Rio (Tempranillo) (ve) £4.10 £5.80 £8.20 £23.50

SPAIN

Dark cherry, blackcurrant and forest fruit flavours combine with earthy notes of sweet spice, offering a delicious and smooth red.

El Muro Tinto Tempranillo Garnacha £4.35 £6.00 £8.70 £25.00

SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

Alto Bajo Merlot £4.60 £6.45 £9.20 £27.00

CHILI

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. This wine has a soft and smooth texture.

Les Nuages Pinot Noir (ve) £33.00

FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

SOFT & ROUNDED RED



Nyala Cabernet Sauvignon £26.00

FRANCE

This smooth wine is full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, a full palate of juicy plums.

Lorosco Reserva Colchagua Carmenere (ve) £5.20 £7.25 £10.35 £30.00

CHILI

Plush and full bodied, this wine offers the nose and palate an array of blueberry, plum and oak-softened cassis fruit.

RICH & SPICY RED



Villa dei Fiori Primitivo Puglia £4.85 £6.80 £9.70 £28.00

ITALY

A well-balanced red wine, with notes of ripe red berries and warm spices.

The Spee'wah Cabernet Shiraz (ve) £5.20 £7.25 £10.30 £30.00

AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins, powerful fresh finish.

Esquinas de Argento Malbec £42.00

ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, a long lingering finish, with velvety tannins.

125ml measure 175ml measure 250ml measure Bottle (ve) denotes vegan

Please advise your server if you suffer from any food allergies. All prices are in £ and inclusive of VAT.