

# The Boat House

Menu

## STARTERS

Chef's Soup of the Day <i>Served with wholemeal &amp; white bread</i>	4.95	Chestnut Mushroom & Blue Cheese Flatbread <i>Served with rocket &amp; truffle oil</i>	5.75	Eggs Benedict <i>With roasted ham, poached egg, spinach &amp; a hollandaise sauce, on a toasted muffin</i>	5.95
Galia & Honeydew Melon Balls <i>With ginger syrup</i>	4.95	Prawn Cocktail <i>With brown bread &amp; butter</i>	5.95	Asparagus & Roquito Pepper Salad <i>With pomegranate &amp; raspberry dressing</i>	5.95
Deep Fried Whitebait <i>With tartare sauce and brown bread &amp; butter</i>	5.50	Chicken Liver Pate with Toasted Focaccia <i>Served with a caramelised red onion chutney</i>	5.95	Duck Spring Roll <i>With oriental vegetables and a chilli &amp; pineapple dip</i>	6.75

## SHELLFISH STARTERS

Lobster Bisque <i>With crayfish &amp; tarragon</i>	6.50	Potted Shrimps <i>Served warm with lemon butter &amp; wholemeal toast</i>	6.95	Seared Scallops & Grapes <i>Served with a lime &amp; mint dressing</i>	7.95
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## SALADS

Warm Salad of Chicken & Chorizo <i>With new potatoes and a tarragon &amp; mustard dressing</i>	11.95	Confit Duck & Crispy Noodles <i>With mango, green papaya &amp; coriander</i>	12.95	Classic Caesar <i>(With cos lettuce. Contains anchovies, parmesan &amp; ham)</i>	4.95 / 8.95
Garstang Blue, Smoked Crispy Bacon & Asparagus <i>With lollo rosso &amp; rocket</i>	12.25			With Poached Chicken	7.95 / 11.95
				With Roast Salmon	12.50

## FISH

Salmon & Smoked Haddock Fishcakes <i>Served with beef tomato &amp; spring onions</i>	10.50	Oven Roast Salmon Fillet <i>Served with new potatoes, asparagus &amp; hollandaise sauce</i>	12.95	Fish of the Day <i>Changed daily. Your server will let you know today's special</i>	16.95
A Kilo of Scottish Mussels <i>Served in a massaman sauce, with hand cut chips</i>	11.95	Trout Fillets with a Prawn & Lemon Butter <i>Served with new potatoes &amp; tenderstem broccoli</i>	12.95	Grilled Dover Sole 16-18oz <i>Served with lemon, butter &amp; new potatoes</i>	19.95
Classic Fish Pie <i>King prawns, cod &amp; smoked haddock with savoy cabbage</i>	12.75	Whole Filleted Sea Bass <i>Served on a roast sweet potato puree, with a crispy fennel salad</i>	15.95	Lobster & Chips <i>Served either thermidor gratin or garlic aioli gratin</i>	22.95
Smoked Haddock with Pea & Leek Risotto <i>Served with a poached egg</i>	12.95				

## MEAT

Trio of Sausage <i>Three styles of Sausages: black pudding, mature cheddar &amp; tomato Served on a bed of pea mash with creamy leeks</i>	10.50	Steak & Kidney Pie <i>Served with hand cut chips &amp; savoy cabbage</i>	10.95	Chicken Breast Stuffed with Chorizo <i>On a bed of wild rice with a mozzarella &amp; plum tomato sauce</i>	12.95
The Boat House Steak Burger with Hand Cut Chips <i>Topped with a choice of streaky bacon or onions</i>	11.75	Chicken Tikka Curry <i>A medium Tikka served with wild rice &amp; naan bread</i>	11.50	Roast Gressingham Duck Breast with Cherry Sauce <i>With truffle mash &amp; crispy kale</i>	15.50
Add: BBQ Pulled pork £1.95 Garstang Blue or Trotter Hill Lancashire or Goats Cheese £1.50		10oz Gammon Steak <i>With fried egg, pineapple, garden peas &amp; chips</i>	12.25	Trio of Lamb Chops with a Sweet Potato Puree <i>With a massaman &amp; spinach thai curry sauce</i>	15.95
		Pork Loin Steak <i>With a champ mash &amp; smoked bacon sauce, served with tenderstem broccoli</i>	12.50		

## STEAKS FROM THE CHARGRILL

Ribeye 10oz	17.95	Fillet 8oz	21.95	Mixed Grill	18.95	Creamed Peppercorn	1.95
Sirloin 8oz	18.25	Fillet 12oz	24.95	<i>Sirloin steak, gammon, sausage, lamb cutlet, pork chop, black pudding &amp; fried egg</i>		Béarnaise	1.95
Sirloin 12oz	21.50			Surf & Turf <i>Any of our steaks can be served with tiger prawns &amp; garlic butter for a £3.95 supplement</i>		Port and Blue Cheese	1.95
<i>Prime 21 Day Aged Beef. Served with Tomatoes, Mushrooms &amp; Chips</i>						Diane Sauce	1.95

## SAUCES

## VEGETARIAN

Spanish Vegetable Frittata <i>With red peppers, spinach &amp; cured plum tomatoes</i>	9.50	Pea & Leek Risotto <i>Topped with pea shoots &amp; parmesan</i>	9.75	Mediterranean Vegetable Lasagne <i>Topped with goats cheese and served with garlic focaccia &amp; salad</i>	10.50	Vegetarian Dish of the Week	10.75
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## SIDE ORDERS

Panache of Vegetables	2.75	Cauliflower Gratin	2.75	Chunky Chips	2.95	Fresh Wholemeal & White Bread with Butter	1.55
Tenderstem Broccoli	2.75	Broccoli Hollandaise	2.75	Mixed Herb Salad	3.25	Garlic Focaccia	2.95
Sweet Potato Mash	2.75	Honey Roast Parsnips	2.75	Truffle & Parmesan Chips	3.45	Garlic Focaccia with Cheese	3.25
Savoy Cabbage, Peas & Bacon	2.75	Deep Fried Onion Rings	2.75	Rocket, Cherry Tomato & Parmesan Salad	3.50	Focaccia and Marinated Olives, Balsamic Vinegar & Olive Oil	3.50

## DESSERTS & PUDDINGS

'Nicholls of Parkgate' Trio of Ice Cream <i>A choice of 3 from; Vanilla, strawberry, mint choc chip, rum &amp; raisin or chocolate</i>	4.50	Warm Double Chocolate Brownie <i>Served with a dark chocolate sauce &amp; vanilla ice cream</i>	5.25	Bakewell Creme Brulee <i>With black cherries &amp; a shortbread biscuit</i>	5.50
Prosecco Jelly <i>With blackberries (please note this dish contains alcohol)</i>	4.50	Rhubarb & Apple Crumble <i>Served with hot custard, ice cream or cream</i>	5.50	Eton Mess <i>Strawberries, whipped cream &amp; meringue</i>	5.95
Mango Sorbet <i>With brandy snap, strawberries &amp; raspberries</i>	4.95	Chocolate & Orange Cheesecake <i>With a dark chocolate sauce &amp; Cointreau syrup</i>	5.50	Sticky Toffee Pudding <i>With toffee sauce &amp; vanilla ice cream</i>	5.95

## CHEESE

A Selection of Hand Picked Cheeses <i>Garstang Blue, Trotter Hill Lancashire &amp; Belton Red Leicester, with a caramelised red onion chutney, grapes, celery and a selection of biscuits</i>	7.95	House Port	2.25 per glass
		Taylor's LBV Port	2.50 per glass

## COFFEE & TEAS

Espresso	1.90	Cafetiere of Coffee <i>with milk</i>	2.35	Pot of Loose Leaf Tea - per person	2.00
Double Espresso	2.45	Latté	2.50	<i>Choose from English Breakfast, Earl Grey, Assam, Darjeeling, Green, mint or Fruit</i>	
Cappuccino	2.50	Liqueur Coffees	4.00	Hot Chocolate	2.40
		<i>(Our coffees are made using Fair Trade Coffee Beans) (Teas &amp; Coffees are available de-caffeinated)</i>			

## SUNDAY ROAST

Traditional Roast Sirloin of British Beef <i>21 Day Aged</i> <i>With roast potatoes, new potatoes, vegetables, Yorkshire pudding &amp; gravy</i>	12.95	Served between 12 noon and 6pm	Chef's Roast of The Day <i>With roast potatoes, new potatoes, vegetables &amp; gravy</i>	12.50
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All our fish are caught responsibly from sustainable sources. Our eggs are free range. All weights on this menu are pre-cooked weights. Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any allergy or dietary requirements. We do not operate a gluten or dairy free kitchen, however we will endeavour to modify all dishes on request.

We cannot guarantee that any of our dishes do not contain traces of nuts. All prices include VAT at the current rate.

We welcome all feedback & comments regarding your Boat House experience. Please feel free to email us at [feedback@the-boathouse-parkgate.com](mailto:feedback@the-boathouse-parkgate.com)

General Manager: **Wayne Barlow**

Head Chef: **Joe Hobbs**

Website: [www.theboathouseparkgate.co.uk](http://www.theboathouseparkgate.co.uk)

# The Boat House

## Wine Selection

### A SELECTION OF WINES BY THE GLASS

WHITE		125ml
Chenin Blanc, Wide River	South Africa	2.95
Sauvignon Blanc, Vellas	Chile	3.35
Riesling, Mosel Kabinett (medium)	Germany	3.35
Pinot Grigio, Novita	Italy	3.45
Chardonnay, Boundary Line	Australia	3.45
Viognier, Alto Pampas	Argentina	3.45
Chablis, Domaine Grand Roche	France	4.75
RED		
Tempranillo, Pleno	Spain	2.95
Cabernet Sauvignon, Los Vilos	Chile	3.35
Merlot, Jean Balmont	France	3.35
Pinot Noir, Paparuda	Romania	3.35
Shiraz, Boundary Line	Australia	3.40
Barbera del Piemonte "ottone 1"	Italy	3.40
Rioja, Vega	Spain	3.45
ROSÉ		
Pinot Grigio, Novita	Italy	3.35
Zinfandel Rose, Fox Cover	California	3.40
CHAMPAGNE & SPARKLING WINES		
Comte Remy de Vallicourt Brut	France	6.25
Prosecco, Bolla (individual 20cl bottle)	Italy	5.95

All wines served by the glass can be served as "doubles" if you wish to enjoy a large 250ml glass.

### WHITE

11. Chenin Blanc, Wide River	South Africa	£16.25
<i>Crisp with gentle floral character &amp; well balanced acidity</i>		
12. Trebbiano Rubicone, Novita	Italy	£17.25
<i>A light, dry &amp; fresh white wine with a hint of citrus and a touch of melon and green apples</i>		
13. Sauvignon Blanc, Vellas	Chile	£18.25
<i>A rounded &amp; well flavoured wine with notes of ripe pears and a fresh finish</i>		
14. Viognier, Alto Pampas	Argentina	£18.25
<i>Delicious rich fruit flavours, low acidity with hints of spice</i>		
15. Riesling, Mosel Kabinett	Germany	£18.25
<i>Delicate &amp; floral, well made Kabinett with peach, apple &amp; pear fruit flavours</i>		
16. Rioja Vega Viuria Blanco	Spain	£18.95
<i>A light &amp; fragrant wine with youthful, fruity citrus flavours</i>		
17. Chardonnay, Boundary Line	Australia	£18.95
<i>Aromas of citrus &amp; melon with a soft and cleansing acidic finish</i>		
18. Pinot Grigio, Novita	Italy	£18.95
<i>Fresh with tropical fruity &amp; stinky tones, well structured with a lingering finish</i>		
19. Verdicchio Dei Castelli, Di Jesi Classico	Italy	£19.95
<i>Dry, delicate &amp; long with tropical fruits in the background</i>		
20. Sauvignon Blanc, Trois Mouline	France	£20.95
<i>A fresh and crisp Sauvignon with typically aromatic, asparagus aromas and lively fruit on the palate. Easy drinking &amp; attractive</i>		
21. Chardonnay, Angel's Flight	California	£20.95
<i>Peachy tropical fruit and melon characters on the nose, with a hint of citrus freshness.</i>		
22. Gruner Veltliner, Weingut Rabl	Austria	£20.95
<i>Spricy grapefruit with tropical fruit notes on the palate, through to a mineral crisp finish</i>		
23. Picpoul de Pinet, Gerard Bertrand	France	£21.95
<i>Intense pear &amp; apple fruit, a great match for sea food</i>		
24. Gewurztraminer, Maiden Flight	Chile	£22.95
<i>A rich spicy wine with sweet fruit and balanced finish</i>		
25. Sauvignon Blanc, Faultline, Marlborough	New Zealand	£23.95
<i>Fresh and crisp with a great combination of tropical fruits and grassy herbaceous characters plus a ripe citrusy freshness on the finish</i>		
26. Pinot Gris, Mudhouse	New Zealand	£25.95
<i>Floral aromas with peardrops, apricots &amp; apples with a citrus undertone</i>		
27. Sancerre, Les Chataigniers	France	£25.95
<i>Hints of elderflower on the nose with good weight of fruit &amp; a lovely succulent finish</i>		
28. Chablis, Domaine Grand Roche	France	£27.95
<i>Clean fruit with balanced acidity &amp; a dry, crisp finish</i>		
29. Saint-Veran, Christian Collovray	France	£28.95
<i>Highly drinkable, full flavoured Burgundy, with a smoky, rich tropical finish</i>		
30. Albarino, Rioux Baixas	Spain	£29.95
<i>Spain's most elegant &amp; fashionable white grape variety. Dry &amp; full of flavour</i>		
31. Pouilly Fuisse, Vieilles Vignes	France	£33.95
<i>Rich chardonnay fruit combined with spicy vanilla oak to give a complex wine with great flavour &amp; texture</i>		

### ROSÉ

59. Pinot Grigio, Novita	Italy	£18.50
<i>Fruity with aromas of ripe cherries and strawberries</i>		
60. Zinfandel Rose, Fox Cover	California	£18.95
<i>Strawberry ice cream on the nose supported by a bright, fruit packed strawberry jam palate</i>		
61. Sancerre Rose, Andre Dezat	France	£27.95
<i>This dry rose is deliciously light with strawberry fruit so is ideal as an aperitif or with a light meal</i>		

### HALF BOTTLES

72. Pouilly Fume, Domaine Thibault	France	£14.95
<i>A really top-drawer Sauvignon, concentrated and long, with fine white fruit &amp; mineral complexities</i>		
73. Beaune 1er Cru, "Bastion", Domaine Chanson	France	£18.50
<i>A concentrated red, with intense raspberry &amp; plum fruit aromas, structured palate and a great length &amp; texture</i>		

### CHAMPAGNE

62. Comte Remy de Vallicourt Brut	£35.00
<i>Aromas of lime blossom, honey, lemon with a clean, fresh finish</i>	
63. Louis Roederer, Brut	£45.00
<i>Full bodied crisp and fresh with good mature flavour and a long lasting mousse</i>	
64. Veuve Cliquot Yellow Label, Brut	£55.00
<i>A superb champagne with a big rich biscuity taste</i>	
65. Bollinger NV, Brut	£65.00
<i>Rich and dry with great depth of flavour</i>	
66. Dom Perignon, V.	£125.00
<i>Stylish &amp; elegant, it speaks for itself</i>	
67. Krug NV, Brut	£145.00
<i>Powerful Champagne with unsurpassable depth and complexity</i>	
68. Louis Roederer Cristal	£185.00
<i>High quality, traditional style with a wealth of refined flavours. Possibly the finest Champagne available</i>	

### ROSÉ CHAMPAGNE

69. Laurent Perrier Rose, Brut	£75.00
<i>A coral pink colour and faint strawberry flavour, which stem from the Pinot Noir skins</i>	

### SPARKLING WINES

70. Prosecco, Vetricano	Italy	£20.95
<i>A biscuity nose leads on to a bright, fruity palette with hints of pears &amp; melon</i>		
71. Sauvignon Blanc Sparkling, Kiki	New Zealand	£24.95
<i>Lime, lemon and stone fruit notes on the palate with a subtle hint of light spice</i>		

### RED

35. Tempranillo, Pleno, Navarra	Spain	£16.25
<i>Leafy blackcurrant &amp; strawberry fruit flavours - fresh, lively and well made</i>		
36. Cabernet Sauvignon, Los Vilos	Chile	£18.25
<i>Complex with raspberry &amp; blackberry fruit, with a velvety texture &amp; soft fleshy tannins</i>		
37. Merlot, Jean Balmont	France	£18.75
<i>Notes of chocolate with plummy fruit in a smooth &amp; quaffable style</i>		
38. Pinot Noir, Paparuda	Romania	£18.75
<i>Fragrant and fruity Pinot Noir with plenty of ripe red fruits, strawberries and raspberries, fresh and crunchy with hints of spice</i>		
39. Shiraz, Boundary Line	Australia	£18.95
<i>Aromas of gentle spice &amp; white pepper, soft berry fruits with aromatic spices</i>		
40. Pinotage, Hazy View	South Africa	£19.95
<i>Medium bodied with ripe, brambly fruit through to a lively finish</i>		
41. Barbera del Piemonte "ottone 1"	Italy	£19.95
<i>Cherries &amp; raspberries on the nose. Soft but with structure &amp; finesse</i>		
42. Rioja, Vega	Spain	£19.95
<i>Vibrant ruby red colour, intense plum &amp; raspberry characters with spicy flavours</i>		
43. Malbec, El Camino	Argentina	£19.95
<i>Well balanced with inviting aroms of plum jam through to a rich, smokey finish</i>		
44. Zinfandel, Angel's Flight	California	£19.95
<i>Rich &amp; ripe packed full of delicious raspberry, strawberry &amp; blackberry fruit flavours</i>		
45. Cabernet Sauvignon Castela, Casal Branco	Portugal	£19.95
<i>Full of lovely crunchy fruit with floral hints on the nose. A weighty palate with rich red &amp; black fruit character</i>		
46. Beaujolais, Jacques Charlet	France	£21.95
<i>White flower aromas followed by raspberry flavours make a juicy &amp; very drinkable wine</i>		
47. Negroamaro, Fuedi di San Marzano	Italy	£21.95
<i>Black cherry jam and mocha chocolate aromas are followed by stewed herby black fruit</i>		
48. Cabernet Sauvignon Reserva, Carmen	Chile	£22.95
<i>Deep dark ruby red colour, with lush blackcurrants, cherries &amp; a soft hint of cedar</i>		
49. Merlot, Journey's End	South Africa	£23.95
<i>Attractive smokey fruit character on the nose, rich &amp; plummy on the palate</i>		
50. Cote du Rhone, Ventoux Domaine Font de Michelle	France	£23.95
<i>Intense morello cherry fruit and a touch of spice on the nose, ripe berry, liquorice and a hint of cinnamon spice on the palate, this wine is full flavoured, rich and smooth with supple tannins.</i>		
51. Shiraz, House of Certain Views	Australia	£24.95
<i>Blackberry &amp; blueberry fruit, aromatic notes of lavender &amp; chocolate. A toasty vanilla oak finish</i>		
52. Rioja Reserve, Ondarre	Spain	£25.95
<i>Smooth &amp; subtle on the palette with strawberries and vanilla ice cream sustained through to a long finish</i>		
53. St Emillion, Chateau Montaignillon	France	£25.95
<i>Subtle concentrated ripe fruit flavours - youthful yet elegant - ideal with a steak</i>		
54. Pinot Noir, Tuatara Bay, Saint Clair	New Zealand	£26.95
<i>Ripe red plums, raspberry &amp; red cherry, balanced with good acidity</i>		
55. Châteauneuf du Pape, Domaine de Rempart	France	£29.95
<i>A great youthful mouthful of Châteauneuf - Provençal garrigue aromas lead to a palate of sweet cherry flavours - Châteauneuf du-Pape for the modern wine drinker</i>		
56. Gevrey Chambertin, Robert Gibourg Burgundy	France	£39.95
<i>Fresh Pinot Noir nose with slightly earthy notes on the palette, medium bodied with fine tannins</i>		
57. Amarone Della Valpolicella, Tedeschi	Italy	£39.95
<i>Aromas of chocolate, sweet dried fruit &amp; complex layered silkiness</i>		

### DESSERT WINE & PORT

74. Muscat, Late Harvest Limari Valley Chile	Half Bottle	£14.50
	125ml glass	£4.05
House Port	Per 50ml Glass	£2.25
LBV	Per 50ml Glass	£2.50