



# The Boat

AT ERBISTOCK

## ***December 22 - Sample***

### **Starters and Snacks**

**Marinated olives**, lemon, herbs, and garlic 3.95

**Oysters on ice**, lemon, shallots in red wine, Tabasco 3.25 (*each*)

**Hand dived scallops**, cauliflower puree, chorizo, toasted hazelnuts 12.95

**White onion, cider and thyme soup**, parmesan crouton, crusty bread roll 6.50

**Herb goats cheese profiteroles**, chilli jam, herb pesto 7.95

**Chicken wings**, salt and pepper, chilli & spring onion salad 6.95

**Steak tartare**, seasonings, hens' egg, croutons 10.95

**Tempura vegetables**, two dips- garlic mayonnaise, sweet chilli and mango 6.95

**Venison and cranberry faggots**, celeriac puree, pickled beetroot 8.75

**Chicken liver and brandy pâté**, red onion marmalade, charred sour dough 7.50

**Eribistock gin cured salmon**, quails egg, pickled cucumber, squid ink crackers 9.95

### **Lighter Dishes**

**Tempura sea bream, Thai red curry noodles, coriander, charred lime** 16.95

**Saag Aloo pasty**, mango and lime chutney, toasted coconut salad 8.95

**Crispy beef salad**, toasted cashew nut salad, sweet chilli dressing 13.95

**Macaroni cheese**, roasted tomatoes, charred gem lettuce 8.75

**Pan fried pigeon breast, pearl barley risotto, wilted spinach, game sauce** 16.95

**Lamb's kidneys**, devilled sauce, toasted sour dough

### **Mains**

**Half poached lobster, thermidor sauce, French fries, garlic crouton and parmesan salad** 32.50

**Pan fried pheasant breast**, coq au vin sauce, chive mash, parsnip crisps 17.45

**Bouillabaisse**, mussels, mackerel and red mullet, saffron aioli, garlic croutons 22.95

**Steak burger**, melted cheese, chips, tomato salsa 14.95 \*

**Belly pork ramen, pak choi, udon noodles, hard-boiled egg, sesame** 17.95

**Wild mushroom gnocchi, sage cream, parmesan crisp, balsamic glaze** 13.95

**Roast Turkey**, all the festive trimmings 17.95

**Breaded Aubergine katsu curry**, sticky rice, crunchy veg, toasted peanuts 13.95

**10oz Ribeye**, peppercorn sauce, field mushroom, green beans, roast tomato, chips 25.95

**Duck breast (*served pink*)**, dauphinoise potatoes, sticky red cabbage, redcurrant and port jus 23.95

**Haddock in beer batter**, chips, mushy peas, chunky tartar sauce 16.95 \*

**Mixed game casserole**, venison, rabbit, pheasant, herb dumplings 19.95

**Sticky glazed ox cheek**, creamed mash, roasted carrot, green beans, onion sauce 22.95

**Fish of the day** 19.95

*Items with an asterisk (\*) are available as a portion suitable for children*



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## Puddings

**Crème brûlée** 6.25

**Sticky toffee pudding**, salted caramel sauce, honeycomb ice cream 6.95

**Chocolate and peppermint marquise**, raspberries, mint choc chip ice cream 7.95

**Tiramisu** 6.95

**Christmas pudding**, brandy butterscotch, vanilla ice cream 7.95

**Apple, pear and blackberry mille feuille**, puff pastry, pear brandy mousse 7.45

**Peanut butter mousse**, peanut brittle, banana ice cream 7.45

**Ice creams and sorbets** - Selection of 3 from Cheshire Farm 5.75 (2 scoops 3.90/ 1 scoop 1.95)

**Ices:** Strawberries & Cream, Chocolate, Vanilla, Honeycomb

**Sorbets:** Green Apple, Passionfruit, Raspberry, Cherry

**The Boat Cheese Selection** - Crackers, biscuits, cornichons, pickled grapes (*any 5 - 12.95*)

**Wigmore Brie** - A ewe's milk cheese, creamy and crumbly, made by Anna and Andy Wigmore, hence the name. The cheese has a bloomy natural rind.

**Oxford Blue** - A variety and brand of blue cheese produced in Burford, Oxfordshire in 1995 by French Baron Robert Pouget. It has traditions of stilton cheese but with a creamier consistency.

**Ashlynn** - A goat's cheese with an artisan vibe, it is rolled in ash and has a line of charcoal running through the middle, do not let that put you off, it was one of our favourites from the tasting.

**Tete de Moine** - Literally meaning 'monk's head' this cheese is shaved into rosette's rather than sliced. This cheese is aromatic and strong, a 'cheese-lovers' cheese

**Oxford Isis** - A soft washed-rind cheese. Washed in honey mead giving it a lovely sweetness that balances nicely with its pungent tang.

**Snowdonia Black Bomber** - A cheddar at heart but this packs a punch. The perfect blend of creaminess and a tang that is to die for.

**Gorwydd Caerphilly** - The family make this earthy Caerphilly from unpasteurised cows' milk and mature it for a minimum of two months. The result is a cheese with a complex flavour, and both a crumbly and creamy texture.

## Hot Drinks

Cafetiere Coffee £3.25

Cappuccino £3.25

Café Latte £3.25

Pot of Yorkshire Tea £3.00

Speciality Tea £3.30

Espresso £3.00

Double Espresso £3.25