

## ***MAINS ON BOARD***

- > BARGE BURGER, FRIES, RED CABBAGE SLAW, GHERKIN, TOMATO, SMOKED APPLEWOOD CHEDDAR, SPICY TOMATO RELISH, BRIOCHE BUN / **£12.50**
- > RUMP STEAK, CONFIT MUSHROOM, GRILLED TOMATO, PEPPERCORN BUTTER, HAND CUT CHIPS **GF** / **£15.00**
- > SLOW COOKED PORK BELLY, CIDER BRAISED LEEKS, BLACK PUDDING, COLCANNON, WHOLEGRAIN MUSTARD, HERITAGE CARROTS / **£14.90**
- > LANGOUSTINE, MUSSELS & SQUID IN A CRAB, SAFFRON & TOMATO BROTH, ROUILLE, HOMEMADE BREAD / **£13.50**
- > SMOKED SALMON, SPRING ONION & PARMESAN FISH CAKES, CAPER, DILL & LEMON MAYO, HAND CUT CHIPS / **£11.50**
- > GNOCCHI, WYE VALLEY ASPARAGUS, CHESTNUT MUSHROOMS, CHERRY TOMATOES, BROCCOLI & BLUE CHEESE SAUCE **V** / **£12.00**
- > BUTTERNUT SQUASH & THREE BEAN STEW, CHILLI, SPINACH & KALE WITH SOYA YOGHURT, CORIANDER & HOMEMADE BREAD **AVA** / **£9.80**

---

## ***DESSERTS***

- > CHOCOLATE BROWNIE WITH VANILLA ICE CREAM / **£4.50**
- > WHITE CHOCOLATE CRÈME BRULÉE, RASPBERRY MILKSHAKE, HOBNOB BISCUIT / **£4.50**
- > BAKED BRIE, QUINCE JELLY, OATCAKES / **£4.90**

**V** = VEGETARIAN

**AVA** = VEGAN

**GF** = GLUTEN FREE

**DF** = DAIRY FREE