



EGGS, ALL DAY...

EGGS BENEDICT

We do various versions of eggs benedict! Same ol' breakfast with an anytime-of-the-day twist

Classic Egg Benedict	195.00
Green Tomatoes Benedict with Ham & Pimiento Cheese and Hollandaise Sauce	245.00
Eggs Florentine	195.00
Sweet Corn Eggs Benedict with Avocado Hollandaise Sauce	225.00
SCRAMBLED EGGS ON SOURDOUGH TOAST	195.00
EGG BHURJI WITH BUN	195.00

SOUPS

BOATHOUSE CHICKEN SOUP IN BREAD BOWL 195.00

A quick and simple soup with rich chicken stock, soba noodles, grated carrots and fresh ginger flakes

BAVARIA GOES TO MEXICO SOUP 155.00/195.00

Chillies, beans, tomato and peppers in a blend with fresh House Ale.

The soup is spiced with cilantro, cumin, basil, cayenne pepper; served with a generous quantity of chicken or vegetables, and Tortilla. Indulge in it with BOATHOUSE Beer!

Choose from **Veg**/Chicken

MALAY LAKSA SOUP 155.00/195.00/225.00

A rich Peranakan spicy curry soup with rice noodles, mint, kaffir lime leaves, chilli soya, fried garlic, fresh cilantro, crushed peanuts and a lemon wedge.

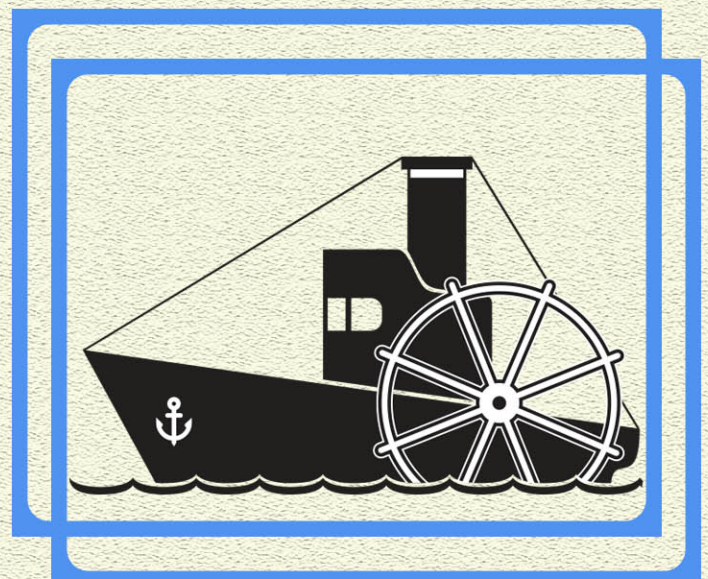
Choose from **Veg**/Chicken/Prawn

BOATHOUSE

CLEAR SOUP 155.00/195.00

See all the way, to the bottom of the sea.

Herb-flavoured clear soup with a choice of **Vegetables**/Chicken



SALADS

THE GREATEST POTATO AND TUNA SALAD 295.00

Allow us to introduce you to the true Gentleman - the great potato mixed with tuna, green beans, onions, jalapenos and tomatoes in a house-special cocktail dressing. This is as fresh as our Beers !!!

THE B.B.C. SALAD 285.00

Breaking News! The 'Buffalo Beer Chicken' Salad is here... it comprises of crispy chicken breast tossed in a spicy sauce, combined with smoked bacon, tortilla strips and Pico De Gallo. Served with Beer Ranch Dressing

ASIAN BEER ROAST CHICKEN SALAD 275.00

Roast chicken strips mixed with lychees, spring onions, seared mushrooms, carrots, tomatoes and lots of lettuce... with a spicy Thai sweet chilli and peanut mayo sauce. Picked up from the by-lanes of Hong Kong

SOM TAM SALAD 275.00

Originating in the North-Eastern provinces of Thailand, the salad pairs raw papaya, green beans, bean sprouts and cherry tomatoes with Thai chillies, crunch of roasted peanuts and tangy palm sugar dressing

THE GREENATHON SALAD 295.00

Mesclun of greens with seared goat cheese and lavash biscuits, grilled asparagus, peppers, cucumbers and sprouts with balsamic dressing. Your dietician will most certainly approve of this one

BEER... OOPS... BEAN AND ONION SALAD 255.00

Green beans, fresh onions, cucumbers, olives and bell peppers with walnuts and feta in a lime and olive oil dressing. If beer's on your mind, pair this with a chilled glass of our brew



BOATHOUSE BAR BITES

GIANT ONION RINGS

255.00

These onion rings are addictive. We dare you to stop at one!

PAN-GRILLED ALE AND MEXICAN COTTAGE CHEESE

345.00

Cottage Cheese in a beer and chipotle chilli marinade, shallow fried

DRUNKEN POTATO CAKES

275.00

Crispy potato cakes stuffed with prunes, soaked overnight in our special brew and served with spicy tamarind jam

CORN & JALAPENO CIGARILLOS WITH BEER COCKTAIL DIP

295.00

American sweet corn niblets with jalapenos and Monterey Jack cheese wrapped in phyllo sheets and served with a beer cocktail dip

SUNDRIED TOMATOES, OLIVE AND BEER CROSTINI

295.00

TANDOORI MOTEN ALOO

275.00

HARI MIRCH KA PANEER TIKKA

345.00

TANDOORI BROCCOLI

295.00

CHILLI PANEER DRY

345.00

SPICY NUT CRUNCH

345.00

MARINATED OLIVES WITH FETA

375.00

STUFFED SPICY POTATO JACKETS WITH BEER

RATATOUILLE RELISH

275.00

Whole potatoes scooped out and stuffed with cheese and mushroom served with a sweet and tangy ratatouille relish spiked with beer

CRISPY WATER CHESTNUTS WITH CHILLI PLUM SAUCE 325.00

Water chestnuts in a new avatar! Crisp and married with a spicy plum sauce

THE 'BOATHOUSE' CALIFORNIA MONTEREY JACK RABBIT 275.00

This is the BOATHOUSE spin on the British Classic dish featuring Monterey Jack cheese, avocados and mushrooms on whole wheat triangles. With beer as the secret ingredient



ASSORTED POTATO BASKET



275.00

Look forward to some serious potatoes! Fries, curly potatoes, smileys and more in a basket with accompanying Dips

MUTTON MINCE KEBABS

425.00

Served with minty black pepper yoghurt dip

TANDOORI SAUSAGES

425.00/450.00

Chicken/Pork Sausages

MASALA KEEMA SCOTCH EGGS

425.00

DOUBLE SEEKH KEBAB

425.00

Chicken and Mutton together

LAMB SUYA

425.00

Suya is said to have originated in Ghana and is popular throughout Africa. It's a spicy peanut rub that gives lamb kebabs an enviable flavour. At Boathouse, the chef soaks Suya in a special Brew mix, overnight, to lend it a unique flavour

SPICE-RUBBED PORK SATAY

475.00

Good old German BBQ always uses a key saying - one beer for the pig and one for me! We, too, follow the same method when cooking these pork satays bring together the best of Asian flavours and German tradition.

THE BOATHOUSE QUICHE (**SERVED VEG OR NON-VEG**) 375.00/395.00

Ham and cheese for the meat-eaters and a mix of artichokes, asparagus and feta for the vegetarians. At Boathouse, we serve our quiche with a fresh Brew Glaze

SWISS-STYLE CHEESE FONDUE



475.00

Traditional Swiss fondue is made with cheese and white wine, spiked with kirsch giving it a toasty alpine flavour

AGLIO OLIO CHICKEN STRIPS

375.00

Sautéed chicken strip with olives, sundried tomatoes and parmesan cheese

BALCHAO TANDOORI POMFRET

525.00

Goan masala marinated Pomfret, cooked in a tandoor and served with mint yoghurt

BOOZED SONDHIA PRAWN 495.00

Princely prawn preparation, flambeed with dark rum

FRIED FISH FINGERS, FOR THE SOUL

425.00

Crispy fried sole fish with a chilled beer batter and cold remoulade dip. Cheers!!!



BUFFALO BEER WINGS	345.00
Everyone's bar favourite just got a lil' bit better... a little fresh beer to add some cheer, and if you'd like your wings 'hot', then ask the server to spike up the sauce	
PULLED CHICKEN LETTUCE WRAPS	375.00
Grilled pulled chicken with spicy guacamole, wrapped in chilled lettuce. This dish is a weightwatcher's delight	
CARIBBEAN SLOW-COOKED CHICKEN STRIPS	375.00
Jerk seasoning and Boathouse beer marinade give this dish its trademark flavour. Char-grilled and served with Caribbean slaw	
BOATHOUSE POWERED CHICKEN TIKKA	375.00
A recipe well kept secret for generations, chicken tikka with flair	
CHILLI CHICKEN DRY	375.00
DIMSOMS	295.00/325.00
Choose from Veg /Chicken. You can make it Regular/Cheesy/Tandoori	

COMMUNITY TABLE & PLANKS

BAR BITES PLANK		625.00
Corn & Jalapeno cheese cigarillos, onion rings, drunken potato cakes, nachos - chips & dips		
BOATHOUSE PLANK		795.00
Fish fingers, mutton mince kebabs, hot & spicy tandoori chicken sausages, chicken wings with dips		
DOCKYARD GRILLED MEAT PLANK		995.00
Mixed meat platter of Balchao Pomfret, cold cuts, chicken steak and bacon. Served with garlic bread, hash brown and black pepper sauce		



COLD TAPAS TREES		1295.00
Choose from:		
Grilled Tomato & Eggplant		
Melon and Parma Ham		
Goat Cheese, Red Pepper, Garlic and  Sundried Tomatoes		
Ham, Cheese and Chorizo		
Smoked Chicken and Onion Jam		
Smoked Salmon and Dill		

CHARCUTERIE BOARD	1195.00
Cured sausages, chicken liver pate, smoked pork leg, marinated olives, onion jam, peperoncino jam and sour bread	

BURGERS AND SANDWICHES

FIRE-ROASTED VEGGIE SANDWICH



275.00

Made with a medley of seasonal vegetables: red & yellow peppers, eggplant, zucchini, red onions, topped with shredded lettuce and served on flatbread with a creamy feta cheese spread

FLUFFERNUTTER SANDWICH



295.00

You will find this one only in BOATHOUSE... an unusual combination of Peanut Butter and Marshmallows!

GRILLED CHICKEN BURGER

295.00

Marinated chicken with lettuce, tomato, onion jam and sriracha sauce in multigrain bun

SCHNITZEL SANDWICH

295.00

A staple of Austria and Germany, Schnitzels are escallops of meat crumbed and golden fried. Find the chicken Schnitzel served in our special in-house bread

STRAMMER MAX

355.00

Coming all the way from Bavaria, pan-seared ham steak on crusty thick bread with fried eggs and sausages. Served with potato salad and greens for your nutritional conscience.

GERMAN BURGERS

275.00/295.00/325.00

Served in Pumpernickel buns seasoned with caraway seeds and beer.

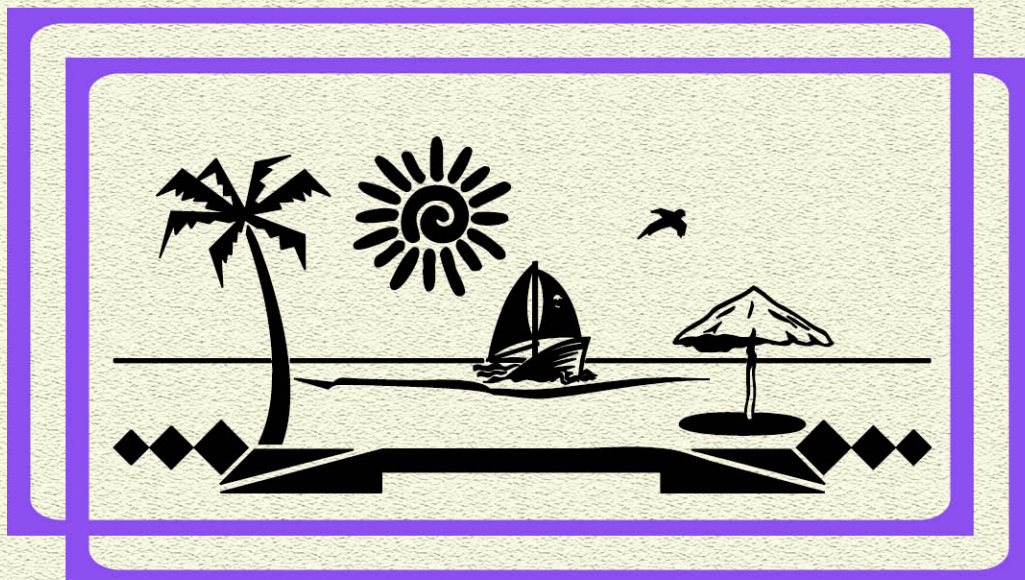
Served with Sauerkraut and complimentary potatoes and salad.

Choose from:

Veg: Soya bean and Spicy Potato Burger



Non-Veg: Grilled Chicken OR Roast Pulled Pork



SUSHI @ BOATHOUSE

NIGIRI SUSHI

6 pieces

Freshly made hand shaped sushi on a small dumpling of vinegar rice, served with with Wasabi and Pickle

MAGURO Lean tuna	675.00	INARI 	375.00
SAKE Salmon	675.00	BELLPEPPER NIGIRI 	355.00
EBI shrimp	675.00	SHIITAKE MUSHROOM 	375.00

MAKI SUSHI

8 pieces

Rolled sushi covered with Nori, servd with wasabi and pickled ginger

MAGURO Lean tuna	625.00	ASUPARA 	425.00
SAKE Salmon	625.00	CUCUMBER MAKI 	425.00
SPICY TUNA ROLL	625.00	PICKLED RADISH 	425.00

URAMAKI

6 pieces

Sushi rolled inside out

CALIFORNIA ROLL	695.00
SPICY CALIFORNIA ROLL	695.00
PRAWN TEMPURA ROLL	725.00
ASSORTED VEGETABLES ROLL 	575.00

VEG SUSHI PLATTER

12 PIECES  975.00

Selection of Cucumber Maki Roll, Pickled Radish Maki Roll, Veg Nigiri, Veg California Roll; served with pickled ginger and wasabi

NON-VEG SUSHI PLATTER

12 PIECES 1275.00

Selection of Tuna and Salmon Maki Roll, Salmon and Tuna Nigiri, California Roll, served with pickled ginger and wasabi



BOATHOUSE MEALS

PORT OF LANCASTER SEAFOOD SHEPHERD'S PIE 595.00

The BOATHOUSE version of the British favourite includes fish, prawns and peas topped with golden melting cheddar. Baked to perfection, this is a 'must-have'

SOLE WITH COLCANNON POTATOES 595.00

Grilled sole fillets, lightly marinated with lemon juice and cider, served with Irish colcannon potatoes

JERKED RUB COTTAGE CHEESE FAJITAS 425.00

Cottage cheese steaks, char-grilled and rolled up in our whole wheat tortillas with onions, bell peppers and cilantro

GRILLED CHICKEN FAJITAS 455.00

Thinly sliced grilled chicken with onions, lettuce, guacamole, cheddar, chillies, lemon juice flavoured with Worcestershire and Cumin, doused with plenty of our beer, served with tortillas

BEER SAUSAGES FARFALLE 375.00

Farfalle combined with beer, grilled chicken sausages and cheese

FUSILLI WITH SPICY TOMATO 'N' FRIED COTTAGE CHEESE 355.00

This is an in-house special... A spicy tomato sauce, some cottage cheese cubes with mushrooms and peppers. The ultimat veggie delight!

CHICKEN CORDON BLEU 545.00

A tasty combination of chicken, ham, Swiss and Blue cheese, rolled together and baked. Accompanied by a delicious cream cheese sauce spiked with ale, beans, and potatoes

BORRACHO POLLO 495.00

Meaning drunken chicken in Spanish, this is a whole chicken roasted to perfection in a marinade comprising of beer, chipotle, cumin and cilantro

BIBIMBAP 455.00 / 475.00 / 495.00

Literally meaning mixed rice, this is a Korean rice bowl dish mixed with vegetables or lamb and Asian spices. **Choose from veg**, chicken or lamb

BAVARIAN ROAST LAMB 525.00

A traditional German roast lamb dish, best served with Bavarian white cabbage and Knoedel potato dumplings

SMOKY BBQ SPARE RIBS 525.00

Pork spare ribs marinated with in-house rub smeared with smoky BBQ Sauce



THE FAMOUS LEEK AND MUSHROOM PIE  375.00
This dish comes fully loaded with leeks, mushrooms, onion and of course, cheese. This is great by itself. NO BEER in this one, however, our bartender won't mind if you order some alongside

SIGNATURE GRILLED CREPES  395.00
Minced mushrooms, spinach and jalapeno crepes with raisins, served with a tomato and cheese sauce. Baked baby potatoes with sour cream and house salad rounds off this Signature preparation

PEPPERONCINO COTTAGE CHEESE STEAK  475.00
Succulent cottage cheese steaks stuffed with bell pepper and spicy tomato sauce served with herbed rice

MELANZANE PARMIGIANA  395.00
Classic Italian dish with fried eggplant, cheese and tomato sauce, this should remain in your taste bud archives

PANEER MAKHANI WITH BABY BUTTER NAANS  455.00
served with dal, baby naans, masala onions

BUTTER CHICKEN WITH BABY BUTTER NAANS 495.00
served with dal, baby naans, masala onions

BOAT HOUSE HALEEM FONDUE 445.00 / 495.00
Served with fried onions, ginger julienne, green chillies, yellow dal and naan. **Choose from Veg/Mutton**

THAI RED CURRY 425.00 / 475.00
Served with kimchi and steam rice. **Choose from Veg/Chicken**

KUNG PAO 425.00 / 475.00
Served with kimchi and fried rice. **Choose from Tofu/Chicken**

PAN-FRIED NOODLES 455.00 / 495.00 / 575.00
with hot chilli bean sauce. **Choose from Veg/Chicken/Shrimps**

THE BOATHOUSE LASAGNA 425.00/475.00

Choose from:
Spring Vegetables 
Roast Chicken & Mushrooms



BOATIE LONG STRAIGHT PIZZA

MARGHERITA



Tomato, cheese and basil leaves

355.00

VERDURE



Red & green peppers, mushrooms, red onions, cheese

375.00

COTTAGE CHEESE PICANTE



with burnt chilli, onion, cilantro

395.00

PIZZA PRIMEVERA PICANTE



Spinach, sundried tomatoes, zucchini, red onions, broccoli and pickled chillies

395.00

OVEN ROASTED VEGETABLE PIZZA



375.00

MINT PANEER TIKKA, RED ONION AND BURNT CHILLIES PIZZA



395.00

FIERY CHICKEN TIKKA PIZZA

425.00

PIZZA CON POLLO ALLA DAVIOLA CON CIPPOLE

Spicy chicken, onion and mozzarella

425.00

PIZZA ALA SALSICCIA

Pork sausage pizza. You can also ask for chicken sausage

425.00

MAMMA MIA

Meatballs, tomatoes, basil, hot peppers and cheese

445.00

PIZZA AL PROSCIUTTO

Pizza with ham

495.00



SWEET ENDINGS

CHEEKY CHOCOLATE MONKEY BOMB	225.00
DARK CHERRY BEER TRIFLE	245.00
APPLE FLAN WITH VANILLA ICE-CREAM	225.00
CLASSIC TIRAMISU	255.00
RASMALAI AND PAAN CHEESE CAKE	255.00
BEER, CHOCOLATE & GULAB JAMUN CAKE	225.00
BRANDIED APRICOT TIRAMISU	245.00
SINFUL HOT CHOCOLATE FUDGE SUNDAE	235.00
LOADED BANANA SPLIT	235.00
HOMEMADE ICE-CREAMS	175.00
Nut Crunch Ice-Cream	
Apple Pie Ice-Cream	
Espresso Ice-Cream	
Cinnamon Ice-Cream	



