

# THE BOATHOUSE

cafe

## NIBBLES

### Artisan Bread Selection

Chicken skin butter £6

### Roasted Butternut Squash Hummus

Hazelnut Dukkha, Salsa Verde £8

### Honey Glazed Pigs in Blankets

Sesame seeds £8

### Padron Peppers

Malden salt £6

### Mixed Nuts

£5

### Nocellara Olives

£6

## PLATES

### Soup

Parsnip & coconut, mix herbs, toasted pine nuts, basil oil, ciabatta £9

### Terrine

Confit duck breast, pickled mushrooms, cranberry sauce, cress salad, sourdough £13

### Tart

Wild mushroom & blue cheese, poached leeks, truffle oil, toasted hazelnuts £11

### Salmon

Grilled salmon, horseradish cream, cauliflower, trio of beetroots, raspberry & balsamic puree £12

### Ricotta

Whipped beetroot ricotta, roasted onions, walnut dukkha, apple & dark chocolate shavings £9

### Fishcake

King prawn & smoked haddock, poached leeks, curry emulsion, crispy shallots £12

## BOARDS

### Charcuterie

Parma ham, Bresaola, Coppa tipo, mixed pickles, watercress salad, red onion chutney  
£14

### Green Board

Rainbow carrots, pickled cauliflower, radish, Baba ganoush, vegan cheese, crackers £12



This menu is printed on sustainably produced paper, made with spent brewer's grain.

Follow us on Instagram @theboathousecafeguildford

We are an independent, family business and reviews really help!

Leave us a review.



## MAIN

### Turkey

Turkey, baby carrots, parsnip puree, glazed brussels sprouts, potato fondant, jus £24

### Mushroom

Mushroom ravioli, truffle mascarpone sauce, basil oil, parmesan sand, herb crumb £22

### Cod

Miso glazed fillet of cod, bok choy, black rice, ginger & soy dressing £26

### Pasta

Beef short rib & lamb ragu pappardelle, roasted fennel, parmesan & fennel oil £24

### Pork

Pork schnitzel, warm tomato salsa, capers, brown butter £22

### Market Fish Of The Day

Rosemary roasted new potatoes, glazed brussels sprouts & peas, cranberry & red wine reduction, £MP

### Lentil

Warm lentils, chicory & rocket salad, maple glazed beetroots & brussels sprouts, confit fennel, red onion, feta, balsamic glaze, nuts £17

Add: poached egg £2, chicken £6, grilled salmon £8

## SIDES

Mix lettuce, crushed pistachios, parmesan & lemon dressing £4.5

Parmesan fries with truffle mayo £5

Bone marrow mash potato £5.5

Pan fried beetroots, cream fraiche, horseradish & walnuts £6

Sweet potato fries £4.5

Roasted baby carrots, thyme & garlic £5

## DESSERTS

### Ice Creams & Sorbet Selection

Please ask your server for our current selection £7

### Sticky Toffee Pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream £8

### Chocolate Fondant

Chocolate fondant, white chocolate sauce, cookie dough ice cream, honey comb £9

### Apple Tart Tatin

Apple tart tatin, vanilla ice cream, cinnamon custard £9

### Local Cheese Board

A Selection Of locally sourced cheeses, served with port jelly & biscuits. £13

## Allergies & nutrition

If you have any dietary requirements or allergies and would like more information on our dishes, or to request an adjustment to your meal, then please don't hesitate to ask one of our team members for help.

A discretionary 12.5% service charge will be added to your bill; we distribute this evenly between all team members.