



SUNDAY MENU

Starters

Soup of the day	£7.95
served with warm bread and butter GFA, DFA, VGA, VA	
Homemade chicken liver Pâté	£7.95
served with our Nook ale chutney, salad and crusty bread GFA, DFA	
Classic prawn cocktail	£7.45
served with Marie Rose sauce, lemon and granary bread GFA, DFA	
Black pudding fritters	£7.45
served with mustard mayo and side salad	

Mains

Boshaw steak and Nook ale pie	£17.95
served with hand cut chips, gravy, mushy or garden peas DFA, GFA	
Chef's three cheese and onion pie	£16.95
served with hand cut chips, gravy, mushy or garden peas GFA, V	
Our Nook beer battered fish and chips	small £16.95 large £18.95
served with tartare sauce, lemon, garden or mushy peas GFA, DFA	
Roast root veg and goats cheese salad	£14.95
with a balsamic dressing NCGI, DFA, VGA, V	

From the Grill...

Served with hand cut chips, onion rings, Caesar salad
and a roasted rosemary tomato

8oz Ribeye steak GFA, DFA	£24.95
Add a sauce	£1.50
peppercorn, blue cheese, garlic butter	
10oz gammon steak	£18.95
served with egg or pineapple GFA, DFA	
Add both for an extra	£1.50

Sunday Roasts

Our traditional Sunday roasts are all served with
homemade Yorkshire pudding, roast & mashed
potatoes & accompanied by seasonal vegetables
Gluten free and Dairy free Yorkshire puddings availability not guaranteed

Roasted Silverside of Beef	£19.95
Roasted Turkey with stuffing	£18.95
Honey Roasted Gammon	£18.95
Roast Lamb Shank	£23.95
Vegetarian Roast of the day	from £17.95
Trio of Cut Meats	£22.95
upgrade to lamb shank for	£3.50
Sunday Sharer for two	£44.95
with all the cut meats, all the trimmings and stuffing, pigs in blankets and cauliflower cheese	
upgrade to lamb shank for	£3.50

Sides

Cauliflower cheese GF, V	£4.95
Roast potatoes GFA, V	£4.95
Pigs in blankets GFA, DFA	£5.95
Buttered greens GFA, V, VGA	£4.95
Chip spice Fries GFA, DFA, V, VG	£4.95
Hand cut chips GFA, DFA, V, VG	£4.95
Extra Yorkshire pudding GFA, V	£1.50

- V/VA = Vegetarian/Vegetarian Available
- VG/VGA = Vegan/Vegan Available
- GF/GFA = Gluten Free/Gluten Free Available
- DF/DFA = Dairy Free/Dairy Free Available
- NCGI = Non gluten containing ingredient

SUNDAY MENU

Burgers

All served in a Brioche bun, chip spice fries, salad and coleslaw
Gluten free and dairy free available

Homemade Boshaw beef burger with house relish GFA, DFA	£18.95
Chicken burger (cajun, plain or jerk) with mayo GFA, DFA	£16.95
Veggie spicy beanburger V, VGA	£15.95
Double up for an extra	£3.50
Add stilton, smoked cheddar, goats cheese, cheddar, mozzarella, bacon, chorizo or salami each	£1.50
GFA, DFA, VGA, V	

Children's

Chicken goujons with fries and peas or beans GFA, DFA	£7.95
Fish goujons with fries and peas or beans GFA, DFA	£7.95
Mini cheese pizza with fries and peas or beans V	£7.95
Mini beef burger with fries and peas or beans GFA, DFA	£7.95
Sausage and mash with gravy, peas or beans GFA, DFA, VGA, VA	£7.95
Mini Sunday roast dinner beef, turkey, gammon or vegetarian GFA, DFA, V, VGA	£9.95

Desserts

accompanied with your choice of ice-cream, custard or cream

Sticky toffee pudding with toffee sauce and berry compote GF, DF, V	£7.95	Ice-cream selection choose two from Vanilla, Chocolate or Strawberry GF, DFA, VGA, V	£4.95
Chocolate brownie with chocolate sauce and berry compote GF, DF, V	£7.95	Yorvale Ice-cream or sorbet choose 2 flavours from our board selection GFA, DFA VGA, V	£5.95
Chef's apple and winter berry crumble GF, DF, VG, V	£7.95	Cheese Board chef's selection of cheeses, grapes, Nook ale chutney and crackers GFA, V	£11.95
Crème Brulée with shortbread biscuits and berry compote GFA, V	£7.95		
Boozy brownie trifle GF, DFA, VGA, V	£7.95		

- V/VA = Vegetarian/Vegetarian Available
- VG/VGA = Vegan/Vegan Available
- GF/GFA = Gluten Free/Gluten Free Available
- DF/DFA = Dairy Free/Dairy Free Available
- NGCI= Non Gluten Free Ingredients



theboshawtrout



theboshawtrout



boshawtrout@gmail.com



theboshawtrout.co.uk

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order. Full allergen information is available. Management can advise of all ingredients used.