

DAILY MENU

Sharing Boards For 2 People to share

Ploughman's platter	£24.95
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Homemade scotch egg, gammon ham, selection of cheeses, selection of pickles, crudites, our Nook ale chutney and crusty breads

Charcuterie board £24.95

A selection of cured meats, selection of cheeses, grapes, pickles, side salad and crackers GFA

Starters

Soup of the day served with warm bread and butter GFA, DFA, VGA, VA	£7.95
Homemade chicken liver Pâté served with our Nook ale chutney, salad	£7.95
and crusty bread GFA	

Breaded garlic mushrooms	£7.95
served with a creamy stilton sauce and	
side salad DFA, VGA, V	

Homemade Boshaw warm Scotch egg From £9.95

served with HP sauce and side salad DF

Classic prawn cocktail £7.45

served with Marie Rose sauce, lemon and granary bread GFA, DFA, V

Black pudding fritters £7.45

served with wholegrain mustard mayo and side salad

Please see board for Chef's Specials

- 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 Containing Ingredients





Mains

Boshaw steak and Nook ale pie £17.95 served with hand cut chips, gravy, mushy or

garden peas GFA

GFA, DFA

Chef's Three cheese and onion pie

served with hand cut chips, vegetarian gravy, mushy or garden peas GFA, V

Pan fried fillet of salmon £19.95

£16.95

served with garlic and herb crushed potatoes, buttered greens and a creamy white wine sauce NCGI, DFA

Lamb shank £21.95

served with bubble and squeak, Chantelle carrots and a rosemary red wine gravy NCGI

Our Nook beer battered fish small £16.95 and chips served with tartare sauce, lemon, garden or mushy peas

Roast root veg and goats cheese salad £14.95 with a balsamic dressing NCGI, DFA, VGA

From the Grill...

All served with hand cut chips, onion rings, Caesar salad and a vine roasted tomatoes

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8oz sirloin steak £25.95

Add a sauce - Peppercorn, Blue Cheese, or Garlic butter £1.50

10oz gammon steak £18.95

served with egg or pineapple (choose both for an extra £1.50)

Mixed grill for one £28.95

5oz gammon with pineapple, for two £47.95 4oz ribeye, chicken breast and

farmhouse sausages







DAILY MENU

Burgers

All served in a Brioche bun with salad

All served with chip spice fries and coleslaw Gluten free and dairy free available

Homemade Boshaw burger of the week	from £15.95
Homemade Boshaw beef burger	£18.95
with house relish Chicken burger (Cajun, plain or jerk) with mayo	£16.95
Veggie spicy beanburger V, VGA	£15.95
Double up any burger for an extra	£3.50
Add - stilton, cheddar, smoked cheddar, goats cheese, mozzarella, bacon, chorizo or salami GFA, DFA, VGA, VA	£1.50 each
Sides	
Nachos with salsa, jalapenos and sour cream VGA	£7.95
Skinny fries with chip spice GFA, DF, VG	£4.95
Hand cut chips GFA, DF, VG	£5.95
Onion rings with bbq sauce GFA, DF, VG	£5.95
Dirty fries with chip spice, salsa, jalapenos and sour cream GFA, DFA, VGA	£6.95
Make your own fries choose from stilton, cheddar, smoked cheddar, goats cheese, mozzarella, bacon, chorizo or salami GFA, VGA, V, DFA	each £1.50
Buttered greens NCGI, DFA, VGA	£4.95
Bubble and squeak NCGI	£3.95

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theboshawtrout



£7.95

Chicken goujons

with fries and peas or beans GFA, DFA

Fish goujons

with fries and peas or beans GFA, DFA

Mini cheese pizza

with fries and peas or beans V

Mini beef burger

with fries and peas or beans GFA, DFA

Sausage and mash

with gravy, peas or beans GFA, DFA, VA, VGA

Desserts

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

Sticky toffee pudding

£7.95

with toffee sauce and berry compote GF, DF, V

Chocolate brownie

£7.95

with chocolate sauce and berry compote GF, DF, V

Chef's apple and winter berry crumble £7.95

GF, DF, VG, V

Crème Brulée £7.95

with shortbread biscuits and berry compote GFA, V

Boozy brownie trifle

£7.95

GF, DFA, VGA

Ice-cream selection

£4.95

choose two from Vanilla,

chocolate or strawberry GF, DFA, VGA

Yorvale Ice-cream or sorbet £5.95

choose 2 flavours from our board selection GFA, DFA, V, VGA

Cheese Board

£11.95

chef's selection of cheeses, grapes,

Nook Ale chutney and crackers GFA, V





