



LIGHT LUNCH

Available Mondays, Wednesdays - Friday 12-3pm

2 Courses for £16.95 - 3 Courses for £20.95

Starters

Chefs soup of the day

served with warm bread and butter GFA, DFA, VGA, VA

Prawn cocktail

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

Creamy garlic mushrooms

Served with crusty bread VGA, DFA, GFA, V

Mains

Fish goujons

with hand cut chips, tartare sauce and garden or mushy peas GFA, GFA

Gammon steak

hand cut chips and a fried egg GFA, DF

Grilled chicken breast

with sauté potatoes, tender stem served with a Wexford sauce GFA, DFA

Chef's Vegetarian or Vegan dish of the day V, VGA

Desserts

Sticky toffee pudding

with toffee sauce and berry compote GFA, DF, V

Chocolate brownie

with chocolate sauce and berry compote GFA, DFA, V

Crème brûlée NCGI, V



theboshawtrout



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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.