



MAIN MENU

Served
Mon, Wed & Thurs 12 - 7:45pm
Tues 5-7:45pm
Fri & Sat 12 - 8:45pm

Starters

Homemade Soup Of The Day GF/DF/V/VG £7.95
served with warm crusty bread & butter

Garlic King Prawns GF/DF £9.95
Cooked in a spicy tomato sauce &
served with crusty bread

Homemade Chicken Liver Pâté GFA £8.95
served with a side salad, red onion chutney,
toast & butter

Homemade Garlic Mushrooms GF/DF/V/VG £8.95
cooked in a creamy mushroom & garlic sauce,
served with a side salad & crusty bread

Duck Spring Rolls DF £8.95
with plum sauce, side salad, spring onions
& cucumber

Halloumi Fries V £8.50
served with a side salad & sweet chilli dip

Deep Fried Whitebait DFA £8.50
served with a side salad & lemon
& garlic mayonnaise

Homemade Beef Chilli & Nachos GFA/DFA £8.95
served with cheese on top

Children's

£7.95

Homemade Battered Chicken Goujons GFA/DFA
with fries & peas or beans

Homemade Battered Fish Goujons GFA/DFA
with fries & peas or beans

Mini Cheese Pizza V
with fries & peas or beans

Mini Beef Burger GFA/DFA
with fries & peas or beans

Sausage & Mash GFA/DFA/VA/VGA
with gravy & peas or beans

Mains

Homemade Slow Braised Beef Shin £20.95
served with bubble & squeak mash,
red wine jus, tender stem broccoli & heritage carrots

Homemade Fish Pie GF £18.95
served with tender stem broccoli &
heritage carrots

Homemade Steak & Nook Ale Pie GFA/DF £17.95
served with hand cut chips, mushy peas or
garden peas

Homemade Three Cheese & Onion Pie GFA/V £16.95
served with hand cut chips,
vegetarian gravy, mushy peas or garden peas

Nook Beer Battered Large Haddock GFA/DFA £19.95
Nook Beer Battered Small Haddock GFA/DFA £16.95
served with hand cut chips, tartar sauce,
lemon & mushy peas or garden peas

Penang Curry GF/V/VG £16.95
served with rice & flat bread
Add Chicken GF +£2.50
Add Prawns GF +£2.50

Lamb shank GF £21.95
served with bubble & squeak mash,
tender stem broccoli, heritage carrots
& rosemary gravy

Slow Roasted Belly Pork GFA £17.95
served with bubble & squeak mash,
tender stem broccoli, heritage carrots &
apple, sage & cider gravy

Chicken Shawarma GFA £16.95
with peppers & onions, served on a warm
flat bread with salad, tzatziki & fries

Homemade Beef Lasagne £16.95
served with garlic bread & side salad

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

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.





MAIN MENU

Served
Mon, Wed & Thurs 12 - 7:45pm
Tues 5-7:45pm
Fri & Sat 12 - 8:45pm

Boshaw Burgers

All served in a brioche bun with salad, chip spice fries & coleslaw

All available gluten free and dairy free

Upgrade your fries to Sweet Potato or Parmesan Truffle Fries on any meal **for £1.50**

Homemade Boshaw Piggyback Beef Burger £19.95
with pulled pork, onion rings, cheese & relish

Boshaw Garden Burger V/VG £15.95
A spiced mix of beans, peas & spinach coated in a herb crumb with relish

Peri Peri Chicken, Bacon & Cheese Burger £18.95
A freshly grilled spicy chicken breast & mayo

Double up for just an extra £3.50
*not available with Thursday burger offer

Winter Salads

Warm Goats Cheese Salad GFA/V £16.95
served with roasted root vegetables & maple syrup vinaigarette

Warm Sliced Steak Salad GFA £24.95
served with caramelised sweet chilli onions & blue cheese

Sides

Skinny fries GFA/DF/VG/V £4.95
with chip spice

Sweet Potato Fries GF/DF/V/VG £6.50

Parmesan Truffle Fries GF/V £6.50

Hand cut chips GFA/DF/VG/V £5.95

Onion rings GFA/DF/VG/V £5.95

Bubble & Squeak GF/VG/V £4.95

Homemade Beef Chilli fries GFA/DFA £7.95
with cheese

Buttered Greens GF/DFA/VGA/V £4.95

Chef's Specials

Please see board for todays specials

From the Grill

All served with hand cut chips, onion rings, vine roasted tomatoes & mushrooms

All available gluten free and dairy free

8oz Sirloin Steaks £25.95

8oz Ribeye Steak £24.95

add peppercorn or blue cheese sauce £1.50

Desserts

£6.95

Homemade Chocolate Brownie GF/DF/V
with chocolate sauce, berry compote & your choice of ice cream, custard or cream

Homemade Sticky Toffee Pudding GF/DF/V
with toffee sauce, berry compote & your choice of ice cream, custard or cream

Cheesecake Of The Day GF (SUBJECT TO AVAILABILITY)
with cream & berry compote

Homemade Fruit Crumble GF/DF/V/VG
with custard

Creme Brulee GF/V
with berry compote

Chef's Cheese Board £11.95
A selection of cheese served with crackers, chutney & butter
*not available on Monday free dessert offer

Ice Cream Selection GF/DFA/V/VG £4.95
your choice of two from vanilla, chocolate or strawberry

Child's Ice-Cream GF/DFA/V/VGA £3.95
choose 2 scoops from vanilla, chocolate & strawberry, with wafers & sprinkles

Luxury YORVALE Ice Cream or Sorbet £5.95
GFA/DFA/V/VGA
Please see the YORVALE board for seasonal choice flavours

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

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.