



Welcome to Restaurant Week
at The Boatside Inn
4th – 8th March 2025



2 courses £15 / 3 courses £20

Starters

Spring Harvest Soup
with croutons (v, vg, gfa)

Whipped Goat Cheese
with pickled rhubarb, toasted walnuts, and crispy melba toast (v, gfa)

North Sea Fishcakes
with tartar sauce (gf)

Mains

Northumbrian Pan Haggerty
with mustard cream, spring greens, and a poached egg (v, gf)

Lemon Roasted Chicken
with new potatoes and spring vegetables (gf)

Creamy Spring Vegetable Risotto
(v, vg, gf)
add grilled salmon £6 (gf)

Desserts

Good Old-Fashioned Rhubarb & Apple Crumble
with vanilla ice cream (gfa)

Lemon & Ginger Crunch Tart

Indulgent Chocolate Mousse (gf)

To reserve a table please visit our website www.theboatsideinn.co.uk or
call or email the team: 01434 602 233 – crew@theboatsideinn.co.uk

gf = gluten-free v = vegetarian vg = vegan gfa = gluten-free available
A 12.5% service charge will be added to the bill for groups of 8 or more.