

THE BOUNDARY HOUSE DAY MENU (12-4pm)

Soup of the day with bread.	5
Antipasti.	6.50
Hot smoked mackerel fillet with potato salad and dressed salad leaves.	6/10
Prawn, hot smoked salmon and crayfish salad with cocktail sauce and bread	8
Ploughmans with three cheese, pickled egg, piccalilli, salad, bread and chutney. (v)	9
Chilli beef or bbq pulled pork burrito stuffed with rice, cheese and beans and sour cream	9
Focaccia bread margherita pizza with fresh basil.	7
Focaccia bread pizza with salami and pepperoni.	9
Ploughmans, with pork pie, roast ham, cheese, pickled egg, piccalilli, salad and bread.	10
Beef chilli, fried eggs and warm tortillas	10
Sausages and mash with red onion chutney and gravy jug	11
The Boundary burger, 8oz served with salad, mustard mayo, gherkin and fat chips.	10
Add-Cheese and bacon, pulled pork, chilli beef, garlic mushrooms or blue cheese	2
Halloumi and char grilled vegetable kebab with naan bread, salad and dips.	11
Tandoori chicken kebab with naan bread, salad and mint yoghurt and Harissa mayo.	12
Small beer battered cod and chips with pea puree and tartar sauce	10
Large beer battered cod and chips with pea puree and tartar sauce	14
Steak frites – 8oz rump steak, skinny fries and peppercorn sauce	16
SANDWICHES	
Simple (served in a baguette with crisps and coleslaw)	
Roast ham and tomato, cheese, Branston pickle and salad, tuna, mayo and sweetcorn, chicken and bacon mayo.	6.50
Hot Premium	
Fish strips in batter with tartar sauce and salad.	7.50
Tuna club and sweetcorn cheddar cheese melt.	7.50
Hot carved roast beef sandwich in gravy	7.50
Chicken oriental with peppers, onions and mushrooms	8
Southern fried chicken strips, salad and mayonnaise.	8
Steak sandwich with onion, lettuce and mustard mayo.	9
SALADS	
Greek salad – Feta cheese, oregano, peppers, olives and cucumber.	5/9
Superfood salad with roasted squash, crumbled feta, pumpkin seeds, and craisins.	6/10
(Add cold sliced chicken, hot smoked salmon or prawns to any salad)	3
SIDES –	
Fat chips, skinny fries, ratatouille or veg bowl.	3.25
Sweet Potato fries or deep fried halloumi	4
Chips with melted cheese, spring onion and mayo dip	4.50

Puddings

Mixed fruit crumble with vanilla ice cream.

£5

Lemon bread and butter pudding
with mixed berries.

£6

Sticky toffee pudding

£6

Parkin with white chocolate and
black treacle ice cream

£6

Assorted cheeseboard with biscuits.

£7

Assorted ice creams/sorbets - £5

- 3 scoops

Madagascar bourbon vanilla.

Chocolate and sea salt.

Black treacle.

White chocolate and strawberry meringue.

Ginger and caramel.

Raspberry sorbet.

Sicilian lemon sorbet.

Dessert wine –

£18 half bottle

Vina Echeverria,

Sauvignon Blanc, Chile

Sweet Things

Plain or fruit scone with

clotted cream and jam £3.00

Cake of the day please ask. £??.??

Macaroons - 3 filled macaroons. £3.00

Strawberries and white dipping

chocolate £3.00

DON'T FORGET TO ASK ABOUT OUR
AFTERNOON TEA MENU.

Hot Drinks

Americano £2.00

Flat white £2.25

Café latte £2.25

Espresso single £1.75

Double £2.25

Assorted teas please ask £2.00

Hot chocolate £2.75

Liqueur Coffee

please ask £4.50



Sunday 12-6pm

Starters

Soup of the day with bread.	£5.00
Chicken and veg spring rolls and samosa with sweet chilli sauce.	£5.50
Chicken liver pate with crostini.	£6.00
Warm smoked mackerel with potato salad.	£6.00
Wild mushrooms on toast in herb butter.	£6.50
Mixed antipasti.	£6.50
Chicken livers on toast with a Dijon mustard cream sauce.	£6.50
Smoked salmon and brown bread.	£6.50
Yorkshire pudding stuffed with bbq pulled pork and crispy onions.	£7.00
Prawn, hot smoked salmon and crayfish salad with Marie Rose sauce and brown bread.	£8.00

Sunday Roast – Served with Yorkshire pudding, roasted potatoes, red cabbage in red wine, carrots and peas, cauliflower and broccoli cheese and house gravy.

Roasted Sirloin of Beef.	£13.95
Roasted Leg of Lamb.	£13.95
Chicken breast with apricot and pork stuffing.	£13.95
Roasted Loin of Pork with apricot and pork stuffing.	£13.95
Caramelised onion and Emmenthal pasty.	£11.95

Made for little kids (under 12's only) with small drink £7.95

Sunday lunch, toad in the hole with roast potatoes, peas and gravy, grilled chicken and chips or carbonara.

MAINS

Beer battered haddock and chips with pea puree and tartar sauce.	£14.00
8oz rump steak with skinny fries and peppercorn sauce	£16.00
8oz burger with smoked bacon and cheese, mustard mayo on bun, gherkin and fat chips	£12.00
Lemon sole Meuniere served with caper and butter sauce, braised fennel and new potatoes.	£18.00

VEGETARIAN AND SALADS

Greek Salad	£5/9
Superfood salad with hot roasted squash, crumbled feta, pumpkin seeds, and craisins.	£6/10
(Add cold sliced chicken, smoked salmon or prawns to any salad)	£3
Fat chips or skinny fries	£3.25
Sweet potato fries and Halloumi	£4.00

THE BOUNDARY HOUSE - EVENING MENU

STARTER

Individual mini loaf with olives.	5
Cauliflower and cheddar cheese soup with deep fried cauliflower florets.	5
Pesto 3 ways with warm naan bread.	6
Chicken liver parfait with toast.	6
Ham fritters with cheese fondue and caramelized onion chutney.	6
Warm smoked mackerel with potato salad.	6
Pan fried chicken livers on toast with a Dijon cream sauce.	6
Wild mushrooms on toast with herbs and crème fraiche.	6.50
Calamari with crispy tortilla and cucumber and tomato salad.	7
Halloumi and griddled vegetables.	7
Shredded duck, plum sauce, sweet chilli sauce, spring onion, cucumber and pancakes.	7
Pork cheeks with black pudding, potato crisps and pickled wild mushroom.	7.50
Sea bass and lemon sole goujons with garlic mayonnaise and sweet chilli dip.	7.50
Hot smoked salmon, prawn and crayfish cocktail with Marie rose sauce and brown bread.	8

BERTHA (OUR HIGH TEMP WOOD FIRED OVEN)

12oz Barnsley lamb chop with mint sauce, flat mushroom and roast tomato.	16
Lamb chops 3 ways – Herby breadcrumbs, Tandoori and minted.	17
10oz rump steak with garlic flat mushroom, baby tomatoes, onion rings and watercress.	18
8oz Rib eye with garlic flat mushroom, baby tomatoes, onion rings and watercress.	20
10oz Sirloin with garlic flat mushroom, baby tomatoes, onion rings and watercress.	22
(Bertha items come with a choice of chips or new potatoes)	

SAUCES Red wine reduction, peppercorn or blue cheese.	1.50
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MAINS

The burger – 8oz burger, served with salad, mustard mayo, gherkin and fat chips.	10
Add – Cheese and bacon, chilli beef, bbq pulled pork, garlic mushrooms or blue cheese.	2
Beer battered haddock and chips with pea puree and tartar sauce.	14
Chicken Cordon Bleu with ham and cheese in breadcrumbs, tomato sauce and sweet potato fries.	15
Classic chicken Kiev with garlic butter and skinny fries with aioli.	15
Whole sea bream Tandoori style with mint yoghurt dressing and new potatoes.	15
Breaded plaice fillet with chive butter, mange tout and new potatoes.	16
Lemon sole Meuniere, served with caper and butter sauce, braised fennel and new potatoes.	18

VEGETARIAN AND SALADS

Greek salad with cucumber, tomato, pepper, red onion, feta cheese and herb dressing.	6/10
Superfood salad with hot roasted squash, crumbled feta, fennel seeds, and raisins.	6/10
Avocado, pancetta, mixed leaves and pine nuts.	6/10
(Add cold sliced chicken, smoked salmon or prawns to any salad)	3

SIDES

Fat chips, skinny fries, new potatoes or veg bowl.	3.25
Sweet Potato fries or deep fried halloumi.	4.00
Chips with melted cheese, spring onion and mayo dip	4.50

Sample