THE BOUNDARY HOUSE EVENING MENU

STARTERS & SMALL PLATES

Warm mini loaf, house butter, olives, pickles	5
Home made soup of the day **(GF)**	5
Chilli Paneer salad with roasted pepper	6.50
Prawn and crayfish cocktail, brown bread **(GF)**	7/13
Nduja and pecorino arancini, red pepper sauce	7
Calamari, fresh lemon, garlic aioli **(GF)**	7
Wild mushroom, leek and cheddar tartlets with a garlic and herb oil	7
Moules marinière **or** à la crème, crusty bread **(GF)**	8
Smoked haddock, bacon and spring onion fishcake with hollandaise	8
Torched Mackerel, horseradish and mackerel pate, beetroot chutney **(GF)**	8.50
Whole baked camembert, crostini, red onion chutney	9

BERTHA (OUR HIGH TEMP WOOD FIRED OVEN)

Barnsley Lamb Chop £17 **10oz Rump steak £18** **10oz Sirloin £24** **8oz fillet £28**

Comes with choice of:
- Garlic flat mushroom, grilled tomato, onion ring and watercress
- Stuffed sweet pepper
- **Peppercorn / Blue cheese sauce** **2**
- **Add a marinated king prawn skewer to any bertha dish** **4**

(Bertha items come with a choice of chips or new potatoes)

The Burger - 8oz beef burger, salad, mustard mayo, gherkin and fat chips	11
Add: - Cheese and bacon, cheese and jalapeno or blue cheese	**2**
Mac and cheese with parmesan and herb crumb **(GF) (add chorizo, chicken or prawns £2)**	11
Linguini puttanesca with capers and olives **(GF) (add chorizo, chicken or prawns £2)**	11
Red lentil dahl, sweet potato, cauliflower, chickpeas, kale, basmati rice **(Vegan)(GF)**	12
Yorkshire sausages, bubble and squeak mash, leeks, shallot and apple gravy	12
Panko breaded parmo chicken burger, marinara sauce, melted mozzarella, parmesan	13
Beer battered haddock and chips,mushy peas, chunky tartar	14
Pie of the Day, Served with mushy peas, chips or mash	15
Pan fried seabass, savoy cabbage, red pepper sauce, queens scallops, sauteed new potatoes **(GF)**	16
Seared cod loin on a bed of pea and asparagus risotto	17
Braised beef rib, roasted shallots, roasted roots, mash potato, bacon and red wine gravy **(GF)**	18
Roasted duck breast, fondant sweet potato, celeriac puree, citrus dressing **(GF)**	19

SALADS & SIDES

Warm sweet potato and chickpea, feta, pine nuts, pomegranate	8
Superfood salad with roast butternut squash, dried cranberries, seeds, quinoa, pistachios	6/10
Warm asparagus, green bean, avocado	10
(Add cold sliced chicken, Italian meats, prawns or deep fried halloumi)	**3**
Garlic and rosemary new potatoes	5
Seasonal veg bowl	5

Fat chips £3 **Skinny fries £3** **Sweet potato fries £5**

Add cheese and spring onion **OR** cheese, jalapenos and spicy mayo	2.50
Fried halloumi	5

ALL (GF) ITEMS ARE EITHER GLUTEN FREE OR CAN BE ADAPTED TO SUIT

SAMPLE