



THE BOAT

Catherine-De-Barnes

APERITIF

Fitz (glass) – 8.40 / (bottle) – 39

Delightfully delicious sparkling wine produced in Sussex.

Pink Fitz (glass) – 8.60 / (bottle) – 40

Vibrant English sparkling rose from Sussex.

Lillet Rosé Spritz (glass) – 10

Blended wine, herb & fruit liqueur aged in oak, elderflower cordial, tonic water.

STIX

Introducing Stix, for those moments where one flavour just isn't enough. We recommend trying all six if you're sharing.

2 Stix – 9 / 4 Stix – 18 / 6 Stix – 27

Choice of any flavours

Chilli & lime king prawns (117 kcal)

Pork & fennel sausage, apple caramel & crispy shallots (176 kcal)

Lamb merguez sausage, mint yoghurt & pomegranate (136 kcal)

Padron peppers, spicy gochujang & lime dressing (ve) (72 kcal)

Breaded Croxton manor brie & chilli jam (v) (375 kcal)

Sticky chicken & white miso meatballs, honey, chilli & soy glaze (675 kcal)

SMALL PLATES

Broccoli bhaji, cucumber, garlic & turmeric coconut yoghurt (ve) (218 kcal) – 7.50

Smoked chicken liver parfait, clementine jam & toast (635 kcal) – 8.50

Pink peppercorn squid, chive aioli (576 kcal) – 7

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, garlic focaccia bread (703 kcal) – 9.50

Burratina, grilled grapes, radicchio & hot honey (v) (497 kcal) – 10

PERFECT FOR SHARING

Black truffle baked camembert, hot honey flatbreads, rosemary focaccia (1796 kcal, serves two) – 16

Piggy board - honey & mustard butcher sausages, black treacle ham hock, Serrano ham, fennel seed scratchings, pickled red cabbage, balsamic pickled onions, golden beetroot piccalilli & sausage roll (2387 kcal, serves two) – 28

MAINS

Seasonal

Pea & broad bean risotto, salted lemons, mint & watercress pesto (ve) (^) (557 kcal) – 15

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, rosemary salted fries (1598 kcal) – 18

Smoked mackerel & salmon fishcake, gochujang mayonnaise, poached Burford Brown egg (926 kcal) – 13

Honey & mustard pork chop, green apple, hispi cabbage & fennel slaw (1684 kcal) – 25

Flat iron chicken, lemon & garlic butter, lambs lettuce, rosemary salted fries (1421 kcal) – 18

Harissa lamb ragu, orecchiette pasta & burrata (1029 kcal) – 13.50

Classic

Caesar salad, Burford Brown soft boiled egg, Parmesan & sourdough cracker bread (580 kcal) – 12.50
Add Roast Ross Cobb chicken (771 kcal) – 3.50

Beer-battered seasonal fish & chips, minted peas & tartare sauce (1658 kcal) – 17.50

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels, herb crumb & buttered seasonal greens (942 kcal) – 18.50

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries & dill pickle (1619 kcal) – 16.50
Add streaky bacon (62 kcal) – 1.50

Beef, ale & mushroom pie, confit garlic mash, roast hispi cabbage, gravy (1227 kcal) – 17.50

STEAKS

Our dry aged steaks are from a variety of British specialist breeds – Aberdeen Angus, Hereford, Red Poll Longhorn & British Blue. Grass-fed and aged for a minimum of 28 days on the bone to ensure an irresistible depth of flavour.

Served with chunky chips, roasted beef tomato, portobello mushroom & herb crumb, beer battered pickled onion ring and your choice of peppercorn & brandy sauce (201 kcal), chimichurri (359 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1193 kcal) – 29

Dry aged 16oz T-bone (1303 kcal) – 38

Dry aged 24oz sharing côte de boeuf – 70
with roasted bone marrow (2950 kcal, serves two)

PIZZA

Steak, blue cheese, caramelised sweet onion & rocket (1253 kcal) – 16.50

Aged mozzarella, sun-dried tomato & basil (v) (1104 kcal) – 13.50

Fennel seed salami, 'Nduja, red onion & piquillo peppers (1132 kcal) – 16.50

SIDES

Truffle & Parmesan fries (617 kcal) – 5

Broccoli & Tenderstem™, red chilli & sesame seeds (ve) (^) (246 kcal) – 4.50

Beer battered pickled onion rings (170 kcal) – 3.50

Chunky chips (v) (546 kcal) – 4.50

Rosemary salted fries (v) (509 kcal) – 4.50

Tunworth & crème fraîche mash potato (536 kcal) – 6

Adults need around 2000 kcal a day.

Please turnover for service charge and allergen information.

A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

(v) suitable for vegetarians, (ve) suitable for vegans, (-) contains nuts &/or seeds. For full allergen information, please visit our website: theboat-catherinedebarnes.co.uk

T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens.

We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment.

Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.