



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.

BRUNCH

Smashed avocado, lime & chilli flakes, poached egg, sriracha mayo (v) (538 kcal) – 8.50
Vegan option available, ask a team member for more information

Shakshuka - baked Burford Brown eggs, spiced tomato sauce, avocado, feta & toast (v) (628 kcal) – 11
Vegan option available, ask a team member for more information

Proper bacon sarnie (1099 kcal) – 8

STIX

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

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

SMALL PLATES

Smoked chicken liver parfait, clementine jam & toast (463 kcal) – 8.50

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

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, caraway bread (626 kcal) – 9.50

PERFECT FOR SHARING

Black truffle baked camembert, hot honey, caraway bread (1405 kcal, serves two) – 16

SIDES

Chunky chips (v) (546 kcal) – 4.50

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

Truffle & Parmesan fries (617 kcal) – 5

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

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

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

Honey & mustard pork chop, green apple, hispi cabbage & fennel slaw (1869 kcal) – 25

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

Classic

Caesar salad, Burford Brown soft boiled egg & Parmesan (554 kcal) – 12.50
Add Roast Ross Cobb chicken (745 kcal) – 3.50

Seasonal fish & chips, minted peas & tartare sauce (1172 kcal) – 17.50

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels & buttered seasonal greens (895 kcal) – 18.50

Aged rib & shin bunless beef burger, smoked cheese, ketchup, rosemary salted fries & dill pickle (1401 kcal) – 16.50
Add streaky bacon (62 kcal) – 1.50

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 and your choice of chimichurri (359 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1146 kcal) – 29

Dry aged 16oz T-bone (1255 kcal) – 38

Dry aged 24oz sharing côte de boeuf – 70
with roasted bone marrow (2856 kcal, serves two)

DESSERTS

Chocolate & nutless butter brownie, Cornish clotted cream ice cream, chocolate sauce (v) (802 kcal) – 8

Lemon curd parfait, blackberry curd, sherbet, vanilla cream & meringue (v) (845 kcal) – 8

Three scoops of seasonal ice cream or sorbet – 6.50

Choose from Cornish clotted cream (151 kcal), strawberry (ve) (50 kcal), blackberry ripple (64 kcal), chocolate blood orange (ve) (81 kcal), salted caramel (66 kcal), hazelnut & praline (^) (58 kcal).
Ask a member of the team about our other flavours.

Cafe affogato (v) (151 kcal) – 5
Add a liqueur – 2

Adults need around 2000 kcal a day.

Dishes on this menu are made with ingredients that do not intentionally contain gluten. 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.