

THE BOAT

Catherine-De-Barnes

SUNDAY NGCI MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

APERITIFS

Prosecco (125ml) – 7.50

Prosecco Rosé (125ml) – 8.20

Lillet Rose spritz (glass) – 10

Hugo spritz (glass) – 10

BRUNCH

Smashed avocado, lime & chilli flakes,
poached egg, sriracha mayo **V** (538 kcal) – 9
Vegan option available, ask a team member for more information

Proper bacon sarnie (1099 kcal) – 8

Shakshuka - baked Burford Brown eggs, spiced
tomato sauce, avocado, feta & toast **V** (632 kcal) – 11.50
Vegan option available, ask a team member for more information

SMALL PLATES

Crispy Pomme Anna bites, Parmesan &
truffle mayonnaise (628 kcal) – 7

Beetroot cured salmon, cream cheese,
caperberries (105 kcal) – 10

Chicken & smoked ham hock terrine,
cornichons, toasted caraway (309 kcal) – 8

Gordal olives **VE** (182 kcal) – 4.50

PERFECT FOR SHARING

Truffle baked camembert, hot honey, toasted caraway **V** (1523 kcal, serves two) – 16

ROASTS

All roasts come with roast potatoes, rainbow roots & seasonal greens served family-style.

Rump of beef, horseradish cream (979 kcal) – 22.50

Ross Cobb chicken (1329 kcal) – 21

Orchard Farm pork belly, Bramley
apple sauce (1200 kcal) – 21

Add extra for the table

Roasted rainbow roots **V** (208 kcal) – 4

Roast potatoes **VE** (322 kcal) – 4

Seasonal greens **V** (135 kcal) – 4.50

Pigs in blankets (563 kcal) – 5

MAINS

Grilled haddock & chips, minted peas
& tartare sauce (1166 kcal) – 18

Sichuan spiced aubergine, miso roast squash,
pickled apple, avocado, toasted sesame
seeds **VE** **N** (1362 kcal) – 16.50

Roast Scottish cod, Pink Fir potatoes, spinach,
sea vegetables, buttermilk & basil oil (325 kcal) – 24

Aged rib & shin beef burger, smoked cheese,
burger sauce, bacon ketchup, rosemary salted fries,
dill pickle (1582 kcal) – 17

Add streaky bacon (62 kcal) – 1.50

Plant based burger, melted slice, burger sauce,
rosemary salted fries, dill pickle **VE** (1452 kcal) – 17

DESSERTS

Chocolate crèmeux, candied walnuts, cocoa nib &
blackcurrant sorbet **V** **N** (746 kcal) – 9

Blackberry parfait, yoghurt & honeycomb **V** (412 kcal) – 8.50

Pistachio affogato **V** **N** (285 kcal) – 6 | *Add a liqueur – 2*

Three scoops of seasonal ice cream or sorbet – 6.50

*Choose from Cornish clotted cream **V** (149 kcal), raspberry sorbet **VE** (67 kcal), blackcurrant sorbet **VE** (85 kcal), blood orange sorbet **VE** (64 kcal), rum & raisin **V** (149 kcal), banana split **V** (115 kcal), chocolate & sea salt **V** (122 kcal). Ask a member of the team about our other flavours.*

CHEESE

All our cheeses come with toast (74 kcal per portion)

3 cheeses – 12.50 | 5 cheeses – 20 | *Smidgen of cheese – 5*

Blacksticks Blue & toasted hot honey walnuts **V** **N** (179 kcal)

Winslade & quince jelly **V** (142 kcal)

Ashlynn Goats & pear jelly **V** (132 kcal)

Tunworth & damson jelly (138 kcal)

Adults need around 2000 kcal a day



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!)

🍃 suitable for vegetarians, 🍇 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.