

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.

BRUNCH

Full English - triple smoked bacon, hash brown, flat mushroom, plum tomato, baked beans, Burford Brown egg, gluten free toast – 15

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) – 15

Avocado on gluten free toast, poached Burford Brown egg, sour cherry harissa (v) – 9.50

Smoked salmon on gluten free toast, scrambled Burford Brown eggs – 15.50

Proper bacon sarnie - triple smoked bacon, gluten free loaf – 8.50

WHILST YOU DECIDE

Gordal olives (ve) – 4.50

Smoked anchovies – 5

SMALL PLATES

Soup of the day, warm gluten free bread (ve) – 7
Ask a member of the team for today's soup

Buttermilk fried chicken, Korean BBQ sauce – 9.50

Heritage tomatoes, pickled Crematta®, charred artichokes, peppers (ve) – 9

PERFECT FOR SHARING

Baked Camembert, apple & brandy chutney, warm gluten free bread (v) *(serves 2)* – 16

LARGE PLATES

Sea bream & king prawn Malabar curry, toasted coconut black rice, coriander, crispy samphire – 19

Roasted squash & chickpea salad, charred onions, Superstraccia™, Puy lentil dressing (ve) – 14

ROASTS

All served with maple heritage carrots, onion purée, cavolo nero & roast potatoes.

Dry-aged rump of beef, horseradish crème fraîche – 22.50

Quarter lemon & thyme roast chicken – 19.50

Half lemon & thyme roast chicken – 22.50

Roast pork loin, apple & brandy chutney – 20

SIDES

Chips / Fries (ve) – 5

Sautéed chard, chilli, lemon dressing (ve) – 6

Roast potatoes (ve) – 5

Pigs in blankets, honey & grain mustard gravy – 8.50

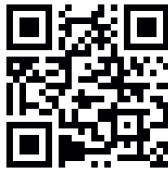
Gravy – *unlimited*

DESSERTS

Apple & blueberry crumble, almond & coconut topping, custard (ve) – 7

Three scoops of ice cream or sorbet – 6.50

Chocolate (v), Vanilla (v), Honeycomb (v), Clotted Cream (v), Banana Split (v), Hazelnut (v), Lemon (ve), Mango (ve), Raspberry (ve), Blackcurrant (ve), Blood Orange (ve)



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

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!)

T&Cs – 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.