

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 eggs, gluten free toast – 14.50

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown eggs, gluten free toast **V** – 14.50

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

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

SMALL PLATES

Warm gluten free bread, whipped salted butter – 5
Burrata & charred artichoke salad, sour cherry harissa **V** – 11.50

Country pork pâté, confit potato salad, grape must mustard, gluten free toast – 11
Gordal olives **VE** – 4

PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm gluten free bread **V** (Serves 2) – 17.50

LARGE PLATES

Pan-fried sea bass, new potatoes, chorizo, spinach, capers, lemon dressing – 19

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress – 23.50
+ Add peppercorn sauce – 2.50

Haddock & chips, mushy peas, tartare sauce – 18

Turner & George dry-aged burger, smoked Emmenthal, gherkins, fries, burger sauce – 17.50
+ Add triple smoked streaky bacon – 2.50

ROASTS

All roasts are served with roast potatoes, onion purée, heritage carrots, cavolo nero & condiments.

Turner & George 28 day dry-aged rump of beef – 22
Turner & George dry-aged pork & apple porchetta – 20

Quarter lemon & thyme roast chicken – 19
Half lemon & thyme roast chicken – 22

SIDES

Gravy – Unlimited
Vegan option available

Roast potatoes **VE** – 5

Honey & mustard pigs in blankets – 8

Purple sprouting broccoli, smoked almonds, lemon dressing **N** **VE** – 8

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DESSERTS

Cherry, almond & coconut crumble, vanilla bean custard **VE** – 7

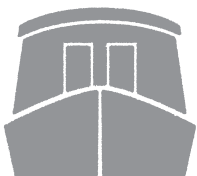
Rhubarb & custard knickerbocker glory **V** **N** – 8.50

Three scoops of ice cream or sorbet – 6.50

Chocolate **V**, Vanilla **V**, Salted Caramel **V**, Clotted Cream **V**, Banana Split **V**, Hazelnut **V**, Lemon **VE**, Mango **VE**, Raspberry **VE**, Blackcurrant **VE**, Blood Orange **VE**

CHEESE

Artisan British cheeseboard, quince jelly, gluten free toast **V** – 12.50



ALLERGY INFORMATION

V suitable for vegetarians, **VE** suitable for vegans, **N** contains nuts &/or seeds.

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&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.