



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.

Palomino Fino (glass) – 6 / (bottle) – 31

Pale straw gold in colour with a fresh demeanour and saline minerality on the finish.

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

ROASTS

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

Rump of beef & horseradish cream (982 kcal) – 21.50

Shropshire Ross Cobb chicken (1332 kcal) – 19

Orchard Farm pork belly & Bramley apple sauce (1203 kcal) – 19

Add extra for the table

Roast potatoes (v) (322 kcal) – 4

Roasted rainbow roots (v) (210 kcal) – 4

Pigs in blankets (563 kcal) – 4.50

Seasonal greens (v) (137 kcal) – 4.50

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

MAINS

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

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

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

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.