



THE BOAT

Catherine-De-Barnes

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

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

Shakshuka - baked Burford Brown eggs, spiced tomato sauce, avocado, feta & toast (v) (628 kcal) – 11.50
Vegan option available, ask a team member for more information

Proper bacon sarnie (1099 kcal) – 8

SMALL PLATES

Burrata, Isle of Wight heritage heirloom tomatoes, pink onions, capers & basil (v) (468 kcal) – 8.50

Yoghurt, crumbled feta & sumac dip, hot honey, mint, pink grapefruit & toast (v) (416 kcal) – 8.50

Watermelon & coconut “feta” salad, gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (320 kcal) – 8

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

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

Hot Smoked mackerel & creamed horseradish, beetroot, celeriac & apple salsa, toast (532 kcal) – 8.50

PERFECT FOR SHARING

Baked apricot & sweet chilli camembert, toast (1428 kcal, serves two) – 16

CHEESE MENU

All our cheeses come with toast (74 kcal per portion)
3 cheeses – 12.50 | 5 cheeses – 20
Smidgen of cheese – 5

Beauvale Blue cheese & toasted hot honey walnuts (^) (168 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.
Please turnover for service charge and allergen information.*

MAINS

Summer Bites

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, rosemary salted fries (1598 kcal) – 19

Lamb rump, new potatoes, charred gem, peas & salsa verde (1017 kcal) – 27

Ross Cobb Chicken, chorizo, potatoes & spinach, gochujang aioli (1032 kcal) – 18

Watermelon & coconut “feta” salad, gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (579 kcal) – 14
Add Ross Cobb Chicken breast (422 kcal) – 3.50

Dressed Devonshire Crab, boiled egg, truffle mayonnaise, fries (935 kcal) – 25

Pea & broad bean risotto, salted lemons, mint & watercress pesto (ve) (^) (557 kcal) – 15

Classics

Aged rib & shin bunless beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries & dill pickle (1401 kcal) – 17
Add streaky bacon (62 kcal) – 1.50

Plant based bunless burger, melted slice, burger sauce, rosemary salted fries & dill pickle (ve) (1270 kcal) – 17

Seasonal fish & chips, minted peas & tartare sauce (1172 kcal) – 18

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

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 butter (359 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1145 kcal) – 30

Dry aged 16oz T-bone (1254 kcal) – 39

Dry aged 24oz sharing côte de boeuf – 70
with roasted bone marrow (2854 kcal, serves two)

SIDES

Chunky chips (v) (546 kcal) – 4.50

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

Truffle & Parmesan fries (617 kcal) – 5

Tenderstem® brocolli, lemon & garlic butter (v) (254 kcal) – 5

Isle of Wight heritage heirloom tomatoes, pink onions, capers & basil (ve) (207 kcal) – 5

New potatoes, mint & chervil butter (v) (312 kcal) – 5

DESSERTS

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

Lemon curd parfait, blackberry curd, blackberry ripple ice cream & meringue (v) (626 kcal) – 8

Three scoops of seasonal ice cream or sorbet – 6.50

Choose from Cornish clotted cream (151 kcal), raspberry & sorrel sorbet (39 kcal), blackberry ripple (64 kcal), chocolate blood orange (ve) (81 kcal), rum & raisin (90 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*

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.