

# THE BOAT

Catherine-De-Barnes

## 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

Smashed avocado, toasted caraway, lime, chilli flakes, poached egg, siracha 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, toasted caraway **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

### MAINS

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

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

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels, buttered seasonal greens (893 kcal) – 18.50

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

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

10oz sirloin steak, chunky chips, roasted tomato, portobello mushroom (1145 kcal) – 30  
*Add lemon & roast garlic butter (383 kcal)*

### SIDES

Tenderstem® broccoli, lemon & garlic butter **V** (254 kcal) – 5

Rosemary salted fries **VE** (509 kcal) – 4.50

Chunky chips **VE** (546 kcal) – 4.50

### 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 toasted caraway (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)



*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](http://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.*