

# THE BOAT

Catherine-De-Barnes

#### 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  $(626 \, kcal) - 9.50$ 

# PERFECT FOR SHARING

Black truffle baked camembert, hot honey, caraway bread (1405 kcal, serves two) – 16

### SIDES

Chunky chips (v) (546 kcal) - 4.50

Rosemary salted fries (v)  $(509 \, kcal) - 4.50$ 

Truffle & Parmesan fries (617 kcal) - 5

Broccoli & Tenderstem<sup>TM,</sup> red chilli & sesame seeds (ve) ( $^{\land}$ ) (246 kcal) – 4.50

Jersey Royals, mint & chervil butter (v) (328 kcal) - 5

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

### MAINS

Seasonal

Pea & broad bean risotto, salted lemons, mint & watercress pesto (ve) ( $^{\circ}$ ) (557 kcal) – 15

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, rosemary salted fries  $(1598\ kcal)-18$ 

Honey & mustard pork chop, green apple, hispi cabbage & fennel slaw (1869  $\mathit{kcal}$ ) -25

Classic

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

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

Lamb rump, Jersey Royals, charred baby gem, peas & salsa verde (1030 kcal) -26

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

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

10oz sirloin (1146 kcal) -29

Dry aged 16oz T-bone (1255 kcal) – 38

Dry aged 24oz sharing côte de boeuf – 70 with roasted bone marrow (2856 kcal, serves two)

### 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  $\mathfrak S$  praline (^) (58 kcal). Ask a member of the team about our other flavours

Cafe affogato (v) (151 kcal) - 5Add a liqueur - 2