

THE BOAT

Catherine-De-Barnes

SUNDAY MENU

APERITIFS

Spicy Absolut Tabasco™ Bloody Mary - 11

Umami Virgin Mary - 8

Garibaldi - 11

WHILST YOU DECIDE

Warm sourdough, butter (v) – 5

Gordal olives (ve) – 4.50

Smoked anchovies – 5

SMALL PLATES *Perfect as a starter or to share*

Soup of the day, warm sourdough (ve) – 7

Ask a member of the team for today's soup

Lobster & crab croquettes, bisque mayo, pink grapefruit, shaved fennel – 12

Heritage tomatoes, pickled Crematta®, charred artichokes, peppers (ve) – 9

Hummus, charred Padróns, Sriracha sauce, giant corn, fried pizza bread (ve) – 8

Buttermilk fried chicken, Korean BBQ sauce – 9.50

PERFECT FOR SHARING

Baked Camembert, apple brandy chutney, garlic & mixed seed clusters, warm sourdough (v) *(serves 2)* – 16

ROASTS

All served with maple heritage carrots, onion purée, cavolo nero, sage & onion suet stuffing, roast potatoes & Yorkshire pudding

Dry-aged rump of beef, horseradish crème fraîche – 22.50

Quarter lemon & thyme roast chicken, bread sauce – 19.50

Roast pork loin, apple & brandy chutney – 20

Half lemon & thyme roast chicken, bread sauce – 22.50

Wild mushroom & spinach strudel (ve) – 19

MAINS

Fish & chips, mushy peas, curry sauce, tartare sauce – 18.5

Sea bream & king prawn Malabar curry, toasted coconut black rice, coriander, crispy samphire – 19

Dry-aged double cheeseburger, American cheese, signature sauce, fries – 18

+ Add triple smoked streaky bacon - 2.50

Roasted squash & chickpea salad, charred onions, Superstraccia™, Puy lentil dressing (ve) – 14

SIDES

Chips / Fries (ve) – 5

Pigs in blankets, honey & grain mustard gravy – 8.50

Sautéed chard, chilli, lemon dressing (ve) – 6

Yorkshire pudding (v) – *unlimited*

Baron Bigod Cauliflower cheese, parsley crumb – 8.50

Gravy – *unlimited*

Roast potatoes (ve) – 5



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

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&Cs – 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.