



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.

STIX

Introducing Stix, for those moments where one flavour just isn't enough. We recommend trying all six if you're sharing.

2 Stix – 9 / 4 Stix – 18 / 6 Stix – 27

Choice of any flavours

Chilli & lime king prawns (117 kcal)

Pork & fennel sausage, apple
caramel & crispy shallots (176 kcal)

Lamb merguez sausage, mint yoghurt &
pomegranate (136 kcal)

Padron peppers, spicy gochujang
& lime dressing (ve) (72 kcal)

Breaded Croxton manor brie & chilli jam (v) (375 kcal)

Sticky chicken & white miso meatballs,
honey, chilli & soy glaze (675 kcal)

SMALL PLATES

Broccoli bhaji, cucumber, garlic &
turmeric coconut yoghurt (ve) (218 kcal) – 7.50

Smoked chicken liver parfait,
clementine jam & toast (635 kcal) – 8.50

Burratina, grilled grapes, radicchio
& hot honey (v) (497 kcal) – 10

Shetland Island rope-grown mussels,
garlic, cream & white wine sauce,
garlic focaccia bread (703 kcal) – 9.50

ROASTS

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

Rump of beef, horseradish cream, cauliflower cheese
& Yorkshire pudding (1398 kcal) – 21.50

Orchard Farm pork belly, cauliflower cheese
& Bramley apple sauce (1619 kcal) – 19

Shropshire Ross Cobb chicken, cauliflower cheese
& bread sauce (1785 kcal) – 19

MacSween's veggie haggis wellington,
red wine sauce (v) (^) (1510 kcal) – 16.50

Kids Roasts (667 - 999 kcal) – 8

Add extra for the table

Cauliflower cheese (458 kcal) – 4.50

Roast potatoes (v) (322 kcal) – 4

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

Yorkshire pudding (v) (213 kcal) – 1

Pigs in blankets (563 kcal) – 4.50

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

Seasonal greens (v) (137 kcal) – 4.50

Sage & onion stuffing (167 kcal) – 4

MAINS

Beer-battered seasonal fish & chips, minted peas
& tartare sauce (1658 kcal) – 17.50

Aged rib & shin beef burger, smoked cheese, burger sauce,
bacon ketchup, rosemary salted fries & dill pickle (1619 kcal) – 16.50
Add streaky bacon (62 kcal) – 1.50

Crab tortellini, lobster & crayfish sauce, pickled fennel,
lemon infused rapeseed oil & samphire (1252 kcal) – 17

Caesar salad, Burford Brown soft boiled egg,
Parmesan & sourdough cracker bread (580 kcal) – 12.50
Add Roast Ross Cobb chicken (771 kcal) – 3.50

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

Adults need around 2000 kcal a day.

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.