

APERITIFS

Prosecco (125ml) – 7.50

Prosecco Rosé (125ml) – 8.20

Lillet Rose spritz (glass) – 10

Hugo spritz (glass) – 10

SMALL PLATES

Crispy Pomme Anna bites, Parmesan & truffle mayonnaise (621 kcal) – 7

Sausage roll, golden beetroot piccalilli (814 kcal) – 7

Gordal olives (VE) (182 kcal) – 4.50

'Nduja scotch egg, saffron aioli (887 kcal) – 8

Monkfish scampi, tartare sauce (601 kcal) – 10

Beetroot cured salmon, cream cheese, caperberries (105 kcal) – 10

Chicken & smoked ham hock terrine, golden beetroot piccalilli, cornichons, toasted brioche (329 kcal) – 8

Korean fried cauliflower, Gotcha ketchup (VE) (299 kcal) – 8.50

PERFECT FOR SHARING

Sticky harissa lamb mince, roast garlic & spinach hummus, pickled red onion, chilli, pomegranate, hot honey flatbreads (1071 kcal, serves two) – 16

Truffle baked camembert, hot honey flatbreads, rosemary focaccia (V) (1803 kcal, serves two) – 16

LUNCH 12 - 5pm Mon to Fri

Roast ham & raclette brioche toastie, today's soup (953 - 1231 kcal) – 11.50

Smoked mackerel & salmon fishcake, gouchujang mayonnaise, poached Burford Brown egg (926 kcal) – 11.50

Steak sandwich, caramelised onions, chestnut mushrooms, raclette cheese, peppercorn & brandy sauce (814 kcal) – 17

MAINS

Beer-battered haddock & chips, minted peas, tartare sauce (1366 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, herb crumb, buttered seasonal greens (941 kcal) – 18.50

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

Corn fed chicken, spinach rolled thigh, Pomme Anna, rainbow chard, sauce Forestière (1171 kcal) – 21.50

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries, dill pickle (1609 kcal) – 17
+ add streaky bacon (62 kcal) – 1.50

Plant based burger, melted slice, burger sauce, rosemary salted fries, dill pickle (VE) (1478 kcal) – 17

Butternut squash & ancient grain salad, mozzarella, hazelnut pesto (V) (N) (890 kcal) – 16.50
+ add chicken (298 kcal) – 610oz sirloin steak, chunky chips, roasted tomato, portobello mushroom & herb crumb, beer battered pickled onion ring (1193 kcal) – 30
Choose from peppercorn & brandy sauce (201 kcal) or lemon & roast garlic butter (383 kcal)

SIDES

Beer-battered pickled onion rings (170 kcal) – 3.50

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

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

Chunky chips (VE) (546 kcal) – 4.50

Buttery mash, caramelised onion gravy, crispy potato puffs (542 kcal) – 5



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. 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.