



# THE BOAT

Catherine-De-Barnes

## APERITIF

Prosecco | 125ml – 7.30 | bottle – 33  
*Hints of sweetness, balanced by a refreshing acidity*

Prosecco Rosé | 125ml – 8 | bottle – 36  
*Fresh and fruity with delicate notes of cherry and small red fruits*

Lillet Rose spritz (glass) – 10  
*Blended wine, herb & fruit liqueur aged in oak, elderflower tonic water*

Hugo spritz (glass) – 10  
*St-Germain elderflower liqueur, Prosecco, soda*

## NIBBLES

Potted spider crab, toasted brioche & cornichons (373 kcal) – 7.50

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) – 7.50

## SMALL PLATES

Beetroot cured salmon, cream cheese & caperberries (105 kcal) – 11

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

Monkfish scampi, tartare sauce (601 kcal) – 8.50

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

Delica pumpkin & ancient grain salad, mozzarella & hazelnut pesto (v) (^) (500 kcal) – 9

## PERFECT FOR SHARING

House sharer - 'Nduja scotch egg, chicken & smoked ham hock terrine, sausage roll, Serrano ham, Gordal olives, toasted brioche, golden beetroot piccalilli (2177 kcal, serves two) – 29

Sticky harissa lamb mince, roast garlic & spinach hummus, pickled red onion & chilli, pomegranate, hot honey flatbreads (1071 kcal, serves two) – 12

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

Seafood sharer - beetroot cured salmon, monkfish scampi, potted spider crab, toasted brioche, tartare sauce (804 kcal, serves two) – 26

*Adults need around 2000 kcal a day.  
Please turnover for service charge and allergen information.*

## MAINS

Venison loin, savoy cabbage, wild mushrooms & chestnuts, potato & rosemary terrine, red wine sauce (980 kcal) – 24

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

Beer-battered day boat line caught haddock & chips, minted peas & tartare sauce (1366 kcal) – 18

Harissa lamb ragu, orecchiette pasta & burrata (1029 kcal) – 17

Roast Scottish cod, spider crab & caper butter, Delica pumpkin & Heirloom tomato (643 kcal) – 22

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels, herb crumb & buttered seasonal greens (941 kcal) – 18.50

Corn fed chicken, spinach rolled thigh, Pomme Anna, rainbow chard & sauce Forestière (1171 kcal) – 20

Highland venison, duck & smoked pancetta pie, confit garlic mash & braised sticky red cabbage (1149 kcal) – 19

Sichuan spiced aubergine, miso roast squash, pickled apple, avocado & toasted sesame seeds (ve) (^) (1362 kcal) – 15

Delica pumpkin & ancient grain salad, mozzarella & hazelnut pesto (v) (^) (890 kcal) – 15  
*Add chicken (298 kcal) – 5*

## 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 tomato, portobello mushroom & herb crumb, beer battered pickled onion ring and your choice of peppercorn & brandy sauce (201 kcal), spider crab & caper butter (303 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1193 kcal) – 30

Dry aged 16oz T-bone (1301 kcal) – 39

Dry aged 24oz sharing côte de boeuf – 70  
*with roasted bone marrow (2949 kcal, serves two)*

## PIZZA

Lamb Merguez, harissa, pomegranate molasses & rocket (1179 kcal) – 16.50

Aged mozzarella, sun-dried tomato & basil (v) (1122 kcal) – 13.50

Fennel seed salami, 'Nduja, red onion & piquillo peppers (1205 kcal) – 16.50

*Add Burrata (v) (261 kcal) – 5*

## SIDES

Brussels sprout Caesar salad (429 kcal) – 5

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

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

Roast Delica pumpkin, goats curd, toasted pumpkin seeds & hot honey (v) (^) (176 kcal) – 5.50

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

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

Chunky chips (ve) (546 kcal) – 4.50

*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](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.*