



# 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.*

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

Pink peppercorn squid, chive aioli (576 kcal) – 7

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

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

## PERFECT FOR SHARING

Black truffle baked camembert,  
hot honey flatbreads, rosemary focaccia  
(1796 kcal, serves two) – 16

Piggy board - honey & mustard butcher sausages,  
black treacle ham hock, Serrano ham, fennel seed  
scratchings, pickled red cabbage, balsamic  
pickled onions, golden beetroot piccalilli &  
sausage roll (2387 kcal, serves two) – 28

## MAINS

### Seasonal

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

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

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

Honey & mustard pork chop, green apple, hispi cabbage  
& fennel slaw (1684 kcal) – 25

### Classic

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

Fish pie, king scallop, smoked haddock, sea trout, king prawns,  
mussels, herb crumb & buttered seasonal greens (942 kcal) – 18.50

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*

Beef, ale & mushroom pie, confit garlic mash,  
roast hispi cabbage, gravy (1227 kcal) – 17.50

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

## 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 & herb crumb, beer battered pickled onion ring and your choice of peppercorn & brandy sauce (201 kcal), chimichurri (359 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1193 kcal) – 29

Dry aged 16oz T-bone (1303 kcal) – 38

Dry aged 24oz sharing côte de boeuf – 70  
*with roasted bone marrow (2950 kcal, serves two)*

## SIDES

Truffle & Parmesan fries (617 kcal) – 5

Broccoli & Tenderstem™, red chilli & sesame seeds (ve) (^) (246 kcal) – 4.50

Beer battered pickled onion rings (170 kcal) – 3.50

Chunky chips (v) (546 kcal) – 4.50

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

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

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

*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](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.*