

THE BOAT

Catherine-De-Barnes

AUTUMN SET MENU

Two courses 29 · Three courses 33

For parties over 15

STARTER

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise
Grilled artichokes, crispy chickpeas, romesco, Superstraccia & watercress VE

Curry fried buttermilk chicken, curry leaf, lime mayonnaise
Lobster Thermidor sourdough crumpet, pink grapefruit, caper & herb salad

MAIN

Roasted coley, fine beans, shallots & new potatoes, Pistorissa butter, crispy capers

Chicken & Parma ham schnitzel, loaded wedge salad, green goddess & buttermilk dressing, fries

Malaysian cauliflower & chickpea curry, basmati rice, thyme flatbread, mint coconut yoghurt VE N

Haddock & chips, mushy peas, tartare sauce, curry ketchup
Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce

DESSERT

Sticky toffee apricot pudding, honey caramel, cornflake ice cream V

Whipped cheesecake, passionfruit curd, mango salsa, coconut shortbread V N

Blackberry & pistachio trifle VE N

Dark chocolate dulce de leche mousse bombe, crème fraîche ice cream V

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



ALLERGY INFORMATION

🍃 suitable for vegetarians, 🌱 suitable for vegans, 🥜 contains nuts & / or seeds.

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&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.