

THE BOAT

Catherine-De-Barnes

HOUSE SHARING BOARD

£48 - Serves 4

Venison & pork Scotch egg, gherkin ketchup
Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise
Ve-du-ya arancini, lovage pesto ^{VE}
Sesame toasted chicken skewers, Ssamjang sauce
Beetroot hummus, toasted sourdough ^{VE}

CLASSIC PLATTER

£48 - Serves 4

Quarter Turner & George dry-aged cheeseburger
Haddock fish fingers, tartare sauce
Curry fried buttermilk chicken, curry leaf, lime mayonnaise
Loaded wedge salad, crispy onions, chives, green goddess & buttermilk
dressing ^V

SANDWICH PLATTER

£47 - Serves 4

Turner & George minute steak sandwich, mustard mayonnaise, onion
rings, watercress
Roast ham & Emmenthal Croque Monsieur,
tomato & chilli relish
Fish fingers, brioche bun, iceberg lettuce, tartare sauce
Wood roasted vegetables, rosemary & potato sourdough, Crematta®,
lovage pesto ^{VE}

CHARCUTERIE

£18 - Serves 2

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs ^N

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

C A M E M B E R T

£18 - Serves 2

Garlic roasted Camembert, Calabrian hot honey, warm sourdough **V**

P I Z Z A

Margherita - Collebiano buffalo mozzarella, pomodoro sauce - 12 **V**

Salami picante, 'Nduja, red chillies - 14

Pizza verde - lovage pesto, baby spinach, artichoke, pine nuts - 14 **V N**

Prosciutto, mushroom, Crematta® - 13

S I D E S

Roasted heritage carrots, shallots, Pistorissa butter **V** - 7

Ashlyn goats cheese & rosemary dauphinoise **V** - 8.50

Loaded wedge salad, chives, crispy onions, green goddess & buttermilk dressing **VE** - 7

Chips / Fries / Onion rings **VE** - 5

B R E A K F A S T

£8.50

Trio of Pastries **V**



A L L E R G Y I N F O R M A T I O N

V suitable for vegetarians, **VE** suitable for vegans, **N** 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.