Prix-Fixe

2 courses £18 | 3 courses £22 per person

Starters

King prawn cocktail, spicy lobster sauce, avocado purée, toasted sourdough

Teriyaki chicken skewers, toasted seeds, sunflower seed satay

Soup of the day, warm sourdough *(ve)*

Mains

Layered celeriac and potato hash, confit cabbage, curry oil, roasted cauliflower cream *(ve)*

Smoked haddock and mackerel pie, sautéed new potatoes, peas, samphire

Dry-aged pork T-bone, roast garlic butter, fries

Puddings

Triple chocolate brownie, vanilla ice cream, popping candy sprinkles *(v)*

Walnut treacle tart, stem ginger, clotted cream *(v)*

Two balls of ice cream or sorbet

THE BOAT

Catherine-De-Barnes

Adults need around 2000 kcal a day.

Dietary key:
(v) Vegetarian
(ve) Vegan

THE
BOAT
Catherine-De-Barnes

Allergen Info:
For detailed allergen information please scan the QR code or talk to a member of the team. All our dishes are prepared in kitchens where allergens are handled, so we can't guarantee that any dish is completely free from traces of allergens. If you have any allergies or dietary requirements, please speak to a member of the team before ordering. An optional 12.5% service charge will be added to your bill, with every penny shared between our pub team.