

THE BOAT

Catherine-De-Barnes

PRIX FIXE MENU

Two course 18
Three course 22

SMALL PLATES

Crispy whitebait, tartare sauce

Pork rilette, celeriac remoulade & toasted sourdough

Spring pea & "feta" filo tartlet *(ve)*

MAINS

Roast chicken breast, crushed new potatoes, tomato & sherry vinaigrette

Moules-frites

Roast artichoke, spinach & lovage pesto pizzetta *(ve)*

DESSERTS

Raspberry & white chocolate choux bun, honey

Chocolate & pecan brownie, vanilla ice cream *(v)*

Apple & sour cherry pie, vegan custard *(ve)*

SIDES

Loaded wedge salad, chives, crispy onions, green goddess & buttermilk dressing
(v) + 7

Purple broccoli & smoked almonds + 8

Warm new potato salad, tomato, capers, smacked cucumbers *(ve)* + 7

Chips / Fries / Onion rings *(ve)* + 5

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



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

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&Cs – For full terms & conditions please view our main menu.