

THE BOAT

Catherine-De-Barnes

PRIX FIXE MENU

Two courses 18

Three courses 22

SMALL PLATES

Prosciutto & double cheddar croquettes, chilli jam

Salt & pepper squid, Asian salad, Siracha mayonnaise

Chestnut mushrooms, toasted sourdough, Crematta®, watercress **VE**

MAINS

Oxbridge sausages, wholegrain mustard mash, shallot rings, crispy sage

Orzo, grilled courgette & peppers, crispy kale **VE**

Malaysian prawn & coconut curry, basmati, toasted coconut **N**

DESSERTS

Cherry, almond & coconut crumble, vanilla bean custard **VE N**

Bread & butter pudding, caramelised pecans, clotted cream ice cream **V N**

Blackberry parfait, pistachio shortbread crumb **V N**

SIDES

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 **V** + 7

Chips / Fries **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, **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 – For full terms & conditions please view our main menu.