

THE BOAT

Catherine-De-Barnes

PRIX FIXE MENU

Two course 18
Three course 22

SMALL PLATES

Roasted butternut squash soup, rose harissa, toasted pecans, crispy sage *(n) (ve)*

Smoked haddock fishcake, curry mayo, dill & fennel salad

Teriyaki chicken skewer, sunflower satay sauce, watercress & coriander salad *(n)*

MAINS

Braised ox cheek, colcannon mash, roasted carrot, onion ring

Moules-frites

Wild mushroom gnocchi, crispy kale, salsa verde, pumpkin seed granola *(n) (ve)*

DESSERTS

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

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

Pistachio tiramisu *(n) (v)*

SIDES

Roasted heritage carrots, shallots, Pestorissa 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&Cs – For full terms & conditions please view our main menu.