

# 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.*