

# THE BOAT

*Catherine-De-Barnes*

## PRIX FIXE MENU

Two course 18

Three course 22

### SMALL PLATES

Handmade pork pie, Branston® Original Pickle, celeriac & apple slaw

Spicy whitebait, tartare sauce

Roast beets, labneh, wild garlic & lovage pesto, smoked almonds (V) (N)

### MAINS

King prawn linguine, chilli, garlic, parsley

Fried mushroom & ve-du-ya pizza frita, Superstraccia, basil (VE) (N)

Lamb merguez sausage, garlic mash, cavolo nero, sour cherry harissa jus

### DESSERTS

Peach melba, coconut & almond crumble, vanilla custard (VE) (N)

Double chocolate & banana brownie, banana split ice cream (V)

Toffee apple arctic roll, blackberry, pistachio (V)

### SIDES

Burrata, charred Tenderstem® broccoli, Jerusalem artichokes, smoked almonds  
(N) (V) + 9

Crispy smashed potatoes, sour cream, chives (V) + 7

Loaded wedge salad, chives, crispy onions, ranch dressing (VE) + 7

Chips / Fries (VE) + 5



## 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.*