

THE BOAT

Catherine-De-Barnes

PRIX FIXE MENU

Two course 18
Three course 22

SMALL PLATES

Roasted tomato & basil soup, garlic croutons *(ve)*

Smoked mackerel rillettes, bread & butter pickles, crème fraîche, melba toast

Teriyaki chicken skewers, toasted seeds, sunflower seed satay

MAINS

Roasted miso aubergine, whipped coconut feta, maple chilli *(ve)*

Grilled red mullet, toasted fregola, ezme, broad beans

Bacon chop, fried duck egg, potato salad, chunky tomato chutney

DESSERTS

Peach Melba crumble, almond & coconut topping, custard *(ve)*

Double chocolate & banana brownie, banana split ice cream *(v)*

Arctic roll, strawberry compote, yoghurt & strawberry crisps *(v)*

SIDES

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

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach *(ve)* + 7

Sautéed chard, chilli, lemon dressing *(ve)* + 6

Garden salad, heritage tomatoes, pink onions *(ve)* + 5.50

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.