

THE BOAT

*Catherine-De-Barnes*

*Valentine's  
Day*

# VALENTINE'S DAY

45pp

## STARTERS

Chilli & garlic king prawns, lemon & parsley oil, seeded sourdough (^)

Pulled pork, grain mustard & parmesan croquettes, apple caramel

Shallot tarte tatin, sour cherry molasses, roasted Raf tomato salad (ve)

*Perfect for Sharing*

Baked apricot jam, chilli & pecan nut camembert,  
rosemary focaccia & hot honey flat bread (v) (^)

*4.50 supplement per person*

## MAINS

Tahini roast cauliflower steak, sprouts & pecans,  
Piquillio pepper sauce & toasted almonds (ve) (^)

Roast Gressingham duck breast, celeriac fondant,  
maple roasted carrots, duck fat & bacon crumb

Roast Scottish cod, Pink Fir potatoes, spinach,  
sea vegetables, buttermilk & basil oil

10oz Sirloin Steak, Tunworth mash, truffled cauliflower shoots,  
green peppercorn & brandy sauce

*12.50 supplement per person*

## AFTERS

Basque cheesecake, rhubarb compote & clementine chantilly cream (v)

Hot chocolate fondant, clementine chantilly cream,  
white chocolate & pistachio biscotti (v) (^)

Lemon tart, Italian meringue & raspberry sorbet (v)

Peach tarte tatin, lime, raspberry sorbet (ve)

Our 10% service charge will be added to the bill and is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated - thank you!).

(v) suitable for vegetarians, (ve) suitable for vegans, (^) contains nuts &/or seeds.

Please ask a member of the team about all our non-gluten options. For full allergen information, please visit our website: [theboat-catherinedebarnes.co.uk](http://theboat-catherinedebarnes.co.uk). For full terms & conditions please view our main menu.