

THE BOATYARD
LEIGH-ON-SEA

Sunday Lunch Menu

APPETISER - BREAD & BUTTER £5 - OLIVES £6 - BREAD, BALSAMIC & OIL £5.50

STARTERS

HAND DIVED SCALLOPS	£14
<i>smoked cauliflower purée, roasted chorizo, caramelised lemon, pickled sea vegetables</i>	
BOATYARD STARTER OF THE DAY	£9
<i>please ask your waiter</i>	
BURRATA & FRESH PICKLED PLUMBS	£11.50
<i>with smoked pancetta & chimichurri</i>	
WHIPPED RICOTTA	£10.50
<i>with truffle, honey & baby autumn veg & crostini</i>	
WHOLE DRESSED CROMER CRAB & PRAWN	£17
<i>pickled cucumber, mixed leaf & citrus aioli dressing</i>	

SIDES £6

PIGS IN BLANKETS
SUNDAY VEG
CAULIFLOWER CHEESE
ROAST POTATOES
CHUNKY CHIPS & ROSEMARY SALT

DESSERTS

SPICED APPLE & PEAR SHORT BREAD CRUMBLE	£8
<i>with tonka bean custard</i>	
BOATYARD DESSERT OF THE DAY	£8
<i>please ask your waiter</i>	
HOMEMADE DOUGHNUTS	£9
<i>cinnamon sugar, chocolate ganache & ice cream</i>	
BOATYARD CHEESEBOARD	£15
<i>a selection of four cheeses served with crackers, fresh grapes, celery and homemade chutney</i>	

SUNDAY ROASTS

ABERDEEN 28 DAY-AGED SIRLOIN BEEF	£26
PORK BELLY	£26
ROTISSERIE CHICKEN	£21
CHEFS 50/50 CHOICE OF 2	£30
VEGAN NUT ROAST	£18

All of the above served with crunchy roast potatoes, yorkshire puddings, braised red cabbage, roasted parsnips & rich gravy

SET 2 COURSE MENU £19.50

STARTER OF THE DAY

IPA BATTERED COD & CHIPS

VEGAN NUT ROAST WITH A SMOKY BUTTERNUT PUREE

CHEFS ROAST OF THE DAY

DESSERT OF THE DAY

THIRD COURSE £5

OTHER MAINS

IPA BATTERED COD	£19
<i>with house made chunky chips, rosemary salt, tartar sauce, peas, posh scraps</i>	
BUTCHERS BLOCK STEAK SHARING PLATTER (FOR 2)	£80
<i>with confit shallots & garlic, house chips, orange & watercress salad, a choice of chimichurri, pink peppercorn & a wild mushrooms sauce</i>	
PANFRIED RAINBOW TROUT	£23
<i>baby beets, peas, fennel fricassee, roasted butternut squash purée & keta</i>	

