

THE BOATYARD WINTER MENU

THE DESSERTS

Hazelnut Chocolate Panettone Bread and Butter Pudding *1/3/7 7
Served with a Madagascan vanilla Crème Anglaise

Dessert of the Day 7
Please ask a member of staff for todays dessert of the day

Boatyard's Fruit Medley Sharing Platter (V) 15
Seasonal fruit platter with toasted granola and yoghurt rounded with an Aperol glaze

A Platter of British and European Cheeses *1/7/9/11/12 11
Served with a selection of crackers, fresh grapes, celery and figs



HOT DRINKS

COFFEE

Flat White	2.65	Hot Chocolate	2.65
Americano	2.10	Filter Coffee	2.10
Cappuccino	2.65	TEA	
Latte	2.65	Earl Grey	2.10
Floater Coffee	2.60	English Breakfast	2.10
Espresso	2.10	Green Tea	2.10
Double Espresso	3.50	Peppermint	2.10
Macciato	2.25	Camomile	2.10
Mocha	3.25	Fruit Tea	2.10

BOATYARD DESSERT SPECIALS

Donut Sharing Platter 10 *1/3/5/7/8/12

A platter of 6 freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft vanilla ice cream

Build Your Own Sundae 8

Step One: Pick Your Ice Cream Flavour (Two flavours from below)

Vanilla Mint Choc Chip Rum & Raisin Vegan Strawberry
Vegan Chocolate Salted Caramel Bubblegum

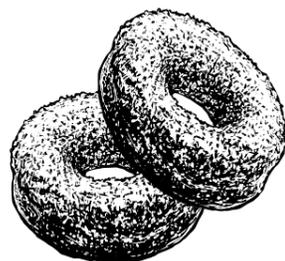
Step Two: Pick Your Topping (One topping choice)

Chocolate Flake Biscoff Crum Oreo Crumble Hazelnuts

Step Three: Pick Your Sauce

Chocolate Strawberry Salted Caramel

Please ask your waiter for allergen information



ALLERGEN INFORMATION

Please let a member of staff know any allergen or dietary requirements you may have.

***Allergen codes are as follows**

1 Gluten	2 Crustacean
3 Egg	4 Fish
5 Peanuts	6 Soy Beans
7 Lactose	8 Nuts
9 Celeriac	10 Mustard
11 Sesame	12 Sulphur Dioxide & Sulphates
13 Lupin	14 Molluscs

(V) Suitable for Vegetarians **(VG)** Suitable for Vegans

Other Information

Childrens options are available. All prices are inclusive of VAT. Service is at your discretion. Items subject to change.