

BOATYARD SUMMER MENU

NIBBLES

Artisan Bread **3** Artisan Bread & Oil **4** Mixed Italian Olives **4**

STARTERS/LIGHT BITES

Scotch Smoked Salmon *1/3/4/10 **11**

Thinly sliced Salmon marinated in Sicilian Lemon Gin with caper berries, mustard & dill mayonnaise, served with Sicilian Carasau bread

Shetland King Scallops *1/3/4/10 **13**

Pan seared scallops served with mint infused garden pea puree, smoked pancetta & aioli dressing

The Boatyard Caprese Salad (v) *7/8 **9**

Burrata cheese with sliced beef tomatoes on a bed of rocket salad rounded with herb pesto dressing

Prawn and Crayfish Ringlet with fresh Langoustine *1/3/4/10 **12**

Icelandic prawns and crayfish served on a bed of baby gem lettuce dressed with classic Marie Rose dressing and topped with a fresh Scottish langoustine

Lollipop Mango & Chilli Prawns *1/2/3/4/6/7/9/10/12/14 **13**

Skewered Atlantic King Prawns coated in mango & chilli with sweet chilli dressing on baby leaf salad

Valtellina Salt Beef Bresaola with Jerusalem Artichokes *1/3/4 **10**

Finely sliced Bresaola beef with wild rocket and freshly shaved Pecorino cheese with truffle oil

SHARING PLATTERS

The Boatyard Seafood Platter *1/2/3/4/7/10/14 **To Share 50**

Dressed Cromer Crab with locally sourced cockles & winkles, Scotch smoked salmon, fresh Icelandic prawns, shrimps and succulent mussels (subject to availability, pre order recommended)

The Boatyard Anti Pasti Platter *1/3/10 **To Share 30**

A platter of classic Italian Anti Pasti: Parma ham, salami, mortadella, bresaola, bocconcini, Heirloom tomatoes, artichoke, Scali di Parmigiana, rocket salad topped with fresh pesto, balsamic glaze & rosemary crostini

The Boatyard Pick 'n' Chicken Platter *1/3/4/10 **For One 18 /To Share 35**

Succulent slow roasted rotisserie chicken basted with a wholegrain mustard & honey dressing served with triple cooked chips and mixed leaf salad

The Boatyard Deep Fried Frutti di Mare *1/3/4/7/10/14 **To Share 45**

Selection of Whitebait, Calamari, Scampi, breaded Mango & Chilli King Prawns, Sole goujons, salt and pepper squid served with a fresh lemon and smoky garlic aioli with tartare dressing & French fries

*Please see Allergen codes overleaf

MAINS

Grilled Wing of Clacton Skate (subject to availability) *1/2/4/7/9 **20**
With caper Beurre Noisette and skinny fries

THE BOATYARD'S FAMOUS Traditional Fish and Chips *1/3/4/10 **17**
IPA Ale battered line caught Cod with minted mushy peas, homemade tartare sauce and chunky chips

NEW – The Summer Superfood Salad *5/8 **14**
Quinoa, toasted walnuts, fresh pomegranate, pumpkin seeds, sunflower seeds, crunchy kale, green leaf lettuce
Add: Grilled Chicken 4 King Prawns *1/2/3/4/6/7/10/14 6 Halloumi (V) *7 2

The Boatyard Big Burger *1/3/4/10 **17**
100% Scotch Beef Patty topped with sliced beef tomatoes, sliced Asiago cheese, crispy pancetta, baby gem lettuce, homemade relish and skinny "skin on" fries

Aberdeen 28 day Matured Sirloin Steak *1/3/10 **23**
8oz Scotch 28 day matured sirloin steak with peppercorn sauce, grilled portobello mushrooms, beef tomato, rocket leaf salad and chunky chips

Boatyard Baby Fillet Steak *1/3/10 **27**
Scotch 28 day matured 6oz baby fillet steak with peppercorn sauce, grilled portobello mushroom, Heirloom tomato, rocket leaf salad and chunky chips

Mediterranean Vegan Tart *1/3/4/10 **15**
Mediterranean vegetables with a walnut and cherry tomato salad drizzled with a balsamic reduction and served with skinny 'skin on' fries

Jumbo Tiger King Prawns *1/2/4/7 **25**
Pan seared Tiger Prawns in a chardonnay white wine, garlic & parsley butter sauce and served with garlic Focaccia bread

Braised Marsh fed Lamb Shank *1/7/9/10 **20**
Four hour slowly braised Shank of Lamb with minted Jersey Royal potatoes, grilled banana shallots and Salsa Verde

SIDES

Tripled Fried Chunky Chips	3	Side Salad with balsamic vinaigrette	4
Skinny 'Skin On' French fries	3	Garlic sautéed Fine Beans & Fresh Kale	4
Jersey Royal potatoes	4		

PLEASE LET YOUR WAITER KNOW OF ANY ALLERGEN OR DIETARY REQUIREMENTS

Children's options available. All prices inclusive of VAT. Service at your discretion. Menu items subject to change

***Allergen codes as follows:**

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

THE BOATYARD

DESSERTS

- The Boatyard Fruit Medley Sharing Platter** *1/5/7/8 **12**
Selection of seasonal fruit platter served with toasted granola, Greek yoghurt and Aperol glaze
- Fresh Raspberry and Pistachio Bavaois (v)** *1/6/8 **7**
Candied pistachios, mascarpone crème, meringue dusting and raspberry coulis
- Dessert of the Day** **7**
Please ask a member of our waiting staff for today's dessert of the day
- A Platter of mixed British and European Cheese** *1/7/9/11/12 **11**
Served with a selection of crackers, fresh grapes, celery and figs

BOATYARD DESSERT SPECIALS

- Donut Sharing Platter***1/3/5/7/8/12 **14**
A platter of six freshly prepared sugared donuts with a generous dusting of cinnamon, a trio of dipping sauces and soft Rossi vanilla ice cream
- Build Your Own Ice Cream Sundae**
Step One – Select your two Ice Cream flavours from below
Vanilla, Mint Choc chip, Rum & Raisin, Vegan Strawberry, Vegan Chocolate, Salted Caramel, Bubblegum
Step Two – Select one topping from below
Chocolate Flake, Biscoff Crumb, Oreo Crumble, Hazelnuts
Step Three – Select your sauce
Chocolate, Strawberry, Salted Caramel
(Please ask your waiter for allergens information)

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THE BOATYARD SUMMER SUNDAY MENU

Sharing Platter (for two) *1/3/5/6/7/8/9/10

50

Boatyard's Traditional Sunday Mixed Grill comprising:

- *28 DAY AGED ROAST SIRLOIN OF BEEF
- *CUMBERLAND SAUSAGES
- *ROTISSERIE HONEY GLAZED NORFOLK CHICKEN
- *GRILLED GAMMON
- *BLACK PUDDING

Served with a medley of vegetables and minted Jersey Royal potatoes, rounded with a rich red wine jus and topped with Salsa Verde

Other Information

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