

THE BOATYARD SUNDAY LUNCH MENU

APÉRITIF: Laurent Perrier Champagne, Bougee Boatyard & Boatyard Refresher all at 12.50 a glass

FOR THE TABLE

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

STARTERS/LIGHT BITES

Scotch Smoked Salmon & Langoustine *1/2/3/4/10 12

D-cut smoked salmon ringlet served with a wasabi cream, onions, caper berries & langoustine

Soup of the Day (VG) *1/3/4/10 5

Please ask a member of staff for today's soup of the day

Beef Tomato, Portobello Mushroom, Aubergine & Halloumi Cheese Tower (V)*5/6/7/8 8

Grilled halloumi cheese, Mediterranean vegetable tower rounded with a Salsa Verde dressing

Boatyard's Winter tartlet of the Day *1/3/4/10 7

Served on a crispy mixed leaf salad and rounded with house dressing

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

Skewered Atlantic King prawns coated in mango and chilli on a bed of baby leaf salad and sweet chilli dressing.

Chicken Liver pâté Terrine *1/3/4 8

Sliced chicken liver pate, wild rocket leaf salad, caramelised shallots & cranberry jam, continental toast rounded with an orange gel

SHARING PLATTERS

The Boatyard Antipasti Platter *1/3/5/8/10. To Share 30

A platter of classic Italian antipasti: Parma ham, salami, mortadella, bresaola, bocconcini, Heirloom tomatoes, artichoke, Scali di Parmigiana and rocket salad topped with fresh pesto, balsamic glaze with 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 blackened Cajun spices, served with a classic coleslaw mixed leaf salad and triple cooked chips.

The Boatyard Deep Fried Battered and Floured Frutto Di Mare *1/2/3/4/7/10/14 To Share 45

Selection of deep fried -Whitebait, Calamari, Scampi, breaded mango & chilli King prawns, Sole goujons and salt & pepper Squid served with fresh lemon, smoky garlic aioli and tartare dressing, French fries

MAINS

- Grilled Wing of Clacton caught Skate** *1/2/4/7//9- subject to availability* **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
- Aberdeen 28 Day Matured Roast Sirloin of Beef** **1/3/10* **22**
Served with Yorkshire pudding, Maris Piper roast potatoes & seasonal vegetables topped with gravy
- French Trim Pork loin** **1/3/10* **17**
Honey glazed Pork loin served with sausage meat stuffing, roast potatoes & seasonal vegetables
- Mediterranean Vegan Tart** *VG) *1/4/10* **15**
Mediterranean vegetables served on an almond, sunflower, pumpkin seeds and cherry vine tomato salad, drizzled with a balsamic reduction and skin on fries
- Marsh fed Rack of best end Lamb** **1/7/9/10* **20**
Oven roasted rack of lamb served with roast potatoes, seasonal vegetables & rounded with a mint infused red wine jus

SIDES

Triple fried Chunky Chips 3 **Maris Piper Roast potatoes** 5

Side salad with balsamic vinaigrette 4 **Garlic sauté seasonal vegetables** 4

THE BOATYARD

DESSERTS

Bramley Apple & Raspberry Crumble (contains nuts)	8
Fresh Madagascar vanilla Crème Anglaise	
Fresh Raspberry and Pistachio Bavaois (vegan)	7
Candied pistachio, mascarpone crème, meringue dusting and a 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 British and European Cheeses * _{1/7/9/11/12}	11
Served with a selection of crackers, fresh grapes, celery and figs	

BOATYARDS DESSERT SPECIALS

Donut Sharing Platter * _{1/3/5/7/8/12}	14
A platter of six freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft Rossi vanilla ice cream	
Build Your Own Ice Cream 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 Bubble-gum	
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 Allergen Information	

DESSERT MENU COCKTAILS

Espresso Martini	11
Absolut Vodka, Vanilla & Arabica Coffee Liqueur & Freshly Ground coffee	
After 'Ate'	11
Baileys, Crème De Menthe, Cacao Blanc, Fresh Cream, Cadbury's Flake	

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 Soybeans 7 Lactose 8 Nuts 9 Celeriac 10 Mustard 11 Sesame 12 Sulphur Dioxide & Sulphates 13 Lupin 14 Molluscs

Other Information

Children's options are available. All prices are inclusive of VAT, Service is at your discretion. Items subject to change.

For bookings of eight or more a discretionary 10% service charge will be added to your bill.

