

THE BOATYARD WINTER 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 & a 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 <i>1/2/4/7//9- subject to availability</i> with caper Beurre Noisette and skinny fries.	20
“THE BOATYARD’S FAMOUS” Traditional Fish and Chips <i>*1/3/4/10</i> IPA Ale battered line caught Cod with minted mushy peas, homemade tartare sauce and chunky chips	18
Scotch Salmon Fillet <i>*1/4/5/6/8/</i> Pan seared chilli spice marinated fillet of salmon served with a mango, pineapple, fresh chilli & coriander salsa crushed new potatoes	18
“The Boatyard Big Burger” <i>*1/3/4/10.</i> 100% Scotch Beef patty topped with sliced beef tomatoes, Asiago cheese, crispy pancetta, baby gem lettuce, homemade relish and skinny “skin on” fries	17
Aberdeen 28 Day Matured Sirloin Steak <i>*1/3/10</i> 8oz Scotch 28-day matured sirloin steak with peppercorn sauce, grilled portobello mushroom, beef tomato, rocket leaf salad and chunky chips	23
Boatyard Baby Fillet Steak <i>*1/3/10</i> Scotch 28-day matured 6oz baby fillet steak with peppercorn sauce, grilled portobello mushroom, heirloom tomato, rocket leaf salad and chunky chips	27
Mediterranean Vegan Tart <i>VG) *1/4/10</i> Mediterranean vegetables served on an almond, sunflower, pumpkin seeds and cherry vine tomato salad, drizzled with a balsamic reduction and skin on fries.	15
Ravioli Mezzalune filled with Cornish Crab Meat <i>* 1/2/4/7</i> Freshly made half-moon shaped ravioli filled with crab meat served in a creamy wild mushroom, morel and walnut sauce topped with a parmesan flake	16
Marsh fed Lamb Cutlets <i>*1/7/9/10</i> Grilled Lamb cutlets served with mint infused Jersey Royal potatoes, grilled banana shallots and rounded with rich Barolo red wine reduction	20

SIDES

Triple fried Chunky Chips 3	Skin on French Fries 3	Jersey Royals 4
Side Salad with Balsamic Vinaigrette 4	Garlic sauté Fine Beans and fresh spinach 4	

THE BOATYARD

DESSERTS

- Bramley Apple & Raspberry Crumble** (contain nuts) 8
Fresh Madagascan 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.

