

THE BOATYARD

WINTER MENU

Aperitif: Laurent Perrier Champagne, Bougee Boatyard & Boatyard Refresher **all 12.50**

FOR THE TABLE

Artisan bread & butter 3 Artisan bread & olive oil & balsamic 4 Mixed Italian Olives 4

STARTERS/LIGHT BITES

Scotch Smoked Salmon & Langoustine *1/2/3/4/10 Smoked salmon ringlet served with a wasabi cream, onions, caper berries and a fresh langoustine	12
Soup of the Day (Vegan) *1/3/4/10 Please ask a member of staff for today's soup of the day	5
Grilled Halloumi, Aubergine, Beef Tomato & Portobello Mushroom Tower (v) *1/3/5/6/7/8/10 Grilled Halloumi cheese, Mediterranean vegetable tower rounded with a Salsa Verde dressing	8
Boatyard's Winter Tartlet of the Day Served on a crispy mixed leaf salad and rounded with house dressing	8
Lollypop & Mango Chilli Prawns *1/3/4/10 Skewered Atlantic King prawns coated in mango and chilli on a bed of baby leaf salad and sweet chilli dressing	11
Chicken Liver Pate Terrine *1/3 Sliced chicken liver pate served with an orange gel, wild rocket leaf salad, caramelised shallots, cranberry jam and continental toast	8

MAINS

Grilled Wing of Clacton caught Skate *1/2/4/7/9 with caper Beurre Noisette and skinny fries	20
Aberdeen 28 day matured Sirloin Steak *1/3/7/10 8oz scotch 28 day matured sirloin steak served with peppercorn sauce, grilled portobello mushroom, beef tomato, rocket leaf salad and chunky chips	23
Scotch Salmon fillet *1/4/5/6/8 Pan seared chilli spice marinated fillet of salmon served with creamed Maris Piper potatoes	18
The Boatyard's Famous Traditional Fish and Chips *1/3/4/10 IPA Ale battered line caught cod with minted mushy peas, homemade tartare sauce and chunky chips	18
The Boatyard Big Burger *1/3/4/10 100% beef Scotch patty topped with sliced beef tomatoes, Asiago cheese, crispy pancetta, baby gem lettuce, homemade relish and skinny "skin-on" fries	17
Boatyard Baby Fillet Steak *1/3/10 Scotch 28 day matured 6oz baby fillet steak with peppercorn sauce, grilled portobello mushroom Heirloom tomato, rocket leaf salad and chunky chips	27
Lobster and Crab Tortiglioni *1/3/4/7/10 freshly prepared lobster & crab filled Tortiglioni filled with a mix of prawn, lobster and crab meat in a creamy smoked salmon and dill sauce	19
Butternut Squash and Beetroot Wellington (vegan) *1/4/10 Served on an almond, sunflower, pumpkin seed and cherry vine tomato salad drizzled with a balsamic reduction and skin-on fries	15
Slow braised Lamb Shank with red wine reduction *1/3/7/10 Marsh fed Welsh lamb braised for eight hours and served on a mound of creamy minted mashed potatoes, grilled banana shallots and rounded with a rich Barolo red wine reduction	20

SIDES

Triple fried chunky chips	3	Side salad with balsamic vinaigrette	4
Creamed Maris Piper potatoes	4	Garlic saute fine beans and fresh kale	4
Skin-on Fries	3	Chantenay carrots	4

DESSERTS

- Sticky Toffee Pudding** *1/3/7/8 **7**
Served with Madagascan vanilla ice cream and a salted caramel sauce
- Snickers Chocolate Cheesecake** *vegan/gluten free/nut free option available **7**
Rounded with Belgian chocolate sauce
- Bramley Apple Crumble** (contains nuts) *1/7/8 **8**
With vanilla Crème Anglaise and Rossi vanilla ice cream
- A platter of British & European Cheeses** *1/3/9/11/12 **11**
Served with a selection of crackers, fresh grapes, celery & figs

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 vanilla Rossi ice cream
- Build your own Ice -Cream Sundae** **8**
- Step One: Select your Ice Cream flavour (two flavours from below)**
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|------------------|-----------------|
| Vanilla | Vegan Chocolate |
| Mint Choc Chip | Salted Caramel |
| Rum & Raisin | Bubblegum |
| Vegan Strawberry | |
- Step Two: Select one topping from below**
- | | |
|-----------------|--|
| Chocolate flake | Step Three: Select one sauce from below |
| Biscoff Crumb | Chocolate |
| Oreo Crumble | Strawberry |
| Hazelnuts | Salted Caramel |

DESSERT MENU COCKTAILS

- Espresso Martini** **11**
Absolut Vodka, Vanilla and Arabica coffee liqueur and freshly ground coffee
- After 'Ate'** **11**
Baileys, Crème de Menthe, Cacao Blanc, fresh cream and a Cadbury's flake

PLEASE MAKE YOUR WAITER AWARE OF ANY DIETARY REQUIREMENTS/ALLERGIES YOU MAY HAVE

Allergen codes 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

Children's options available. All prices inclusive of VAT. Items subject to change. Discretionary 10% service added to your bill

