

MOTHER'S DAY

Sunday 19th March

Three course lunch 39.50

FOR THE TABLE

Artisan bread with English butter	4.5
With extra virgin olive oil and balsamic reduction	5
Mixed Italian olives	4.5

STARTERS/LIGHT BITES

Scotch Smoked Salmon & Atlantic Prawns*^{1/2/3/4/10}

Smoked salmon ringlet served peeled Atlantic prawns, wasabi cream, onions and caper berries

Soup of the Day (vg) *^{1/3/4/10}

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

Boatyard's Spring Tartlet of the Day *^{1/3/4/10}

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

Lollipop & Mango Chilli Prawns *^{1/3/4/10}

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

Bologna Mortadella

Served with fresh burrata and rocket leaf salad

MAINS

Grilled Wing of Clacton caught Skate ^{1/2/4/7//9-} *subject to availability*

with caper Beurre Noisette and skinny fries.

Rotisserie Chicken *^{1/3/10}

Rotisserie Chicken half served with crunchy roast potatoes, pigs in blankets and seasonal vegetables in a rich gravy

Aberdeen 28 day matured Roast Sirloin of Beef *^{1/3/10}

Served with Yorkshire pudding, Maris Piper roast potatoes & seasonal vegetables topped with gravy

Vegan Mediterranean Tart *^{1/4/8/10}

Mediterranean vegetables served in crisp vegan pastry with roast potatoes, oven roasted cauliflower, mangetout, fine green beans and carrots

Roast leg of Welsh Lamb *^{1/7/9/10}

Hand carved roasted leg of lamb served with crunchy roast potatoes, Yorkshire pudding and seasonal vegetables topped with a rich red wine gravy

DESSERTS

Sticky Toffee Pudding (contains nuts)

Served with Madagascan vanilla ice cream and a salted caramel sauce

Salted Caramel Blondie Cheesecake *vegan/gluten free/ nut free option available

Rounded with Belgian chocolate sauce

Dessert of the Day

Please ask your waiter for details of today's dessert of the day

A Platter of British and European Cheeses * 1/7/9/11/12 **(£6 supplement)**

Served with a selection of crackers, fresh grapes, celery, and figs

ALLERGEN INFORMATION

Please let a member of staff know any allergen or dietary requirements 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

Other Information

Children's options are available. All prices are inclusive of VAT. Items subject to change.

A discretionary 10% service charge will be added to your bill.