

# THE BOATYARD

Lunchtime Special (exc. Sundays)

**TWO COURSES 19.50**

12 noon – 6pm

Soup of the Day or Bread & Olives

Osbornes IPA battered Classic Fish and Chips

The Boatyard Big Burger with fries

Puy Lentil Bolognese

Dessert of the Day

With half pint of draught lager or glass of house wine (125ml)

## A LA CARTE MENU

**Aperitif:** A glass of Laurent Perrier Brut Champagne **13.95**

### FOR THE TABLE

Artisan bread with English butter	4.5
Mixed Italian olives	4.5
With extra virgin olive oil and balsamic reduction	5.5

### STARTERS/LIGHT BITES

<b>Boatyard's Seasonal Soup of the Day</b> (vegan option available) <i>With Rosemary infused croutons</i>	<b>6.95</b>
<b>Pan seared King Scallops</b> *2/4/7/9 <i>With crispy pancetta and caramelised cauliflower puree</i>	<b>17</b>
<b>Classic Prawn &amp; Crayfish Ringlet with fresh Langoustine</b> *1/3/4/10 <i>Icelandic prawns and crayfish served on a bed of baby gem lettuce dressed in a classic Marie Rose sauce</i>	<b>12.5</b>
<b>Lollipop Mango &amp; Chilli Prawns</b> *1/2/4/10/14 <i>Skewered Atlantic King prawns coated in mango and chilli on a bed of baby leaf salad and sweet chilli dressing</i>	<b>14</b>
<b>Tartlet of the Day</b> *1/6/8/10 <i>Please ask your waiter for details</i>	<b>9.5</b>
<b>Portobello Mushroom Tower</b> *5/7/9/10 <i>Giant Portobello mushroom, buffalo mozzarella, aubergine and courgette tower with a sweet and sour tarragon dressing (vegan option available)</i>	<b>10</b>
<b>Smoked Gresham Duck Breast</b> *5/8/9 <i>Finely sliced breast of duck with a Cointreau orange glaze, orange segments, winter leaf salad and roasted chestnuts</i>	<b>10</b>

## MAINS

<b>Oven baked Scotch Fillet of Salmon</b> *1/4/7/9/13	<b>22.5</b>
<i>Served with Basmati rice, Chanteney carrots and rounded with saffron cream</i>	
<b>The Boatyard's Famous Traditional Fish and Chips</b> *1/3/4/10	<b>18</b>
<i>IPA Ale battered line caught cod with garden peas, homemade tartare sauce and chips</i>	
<b>Cote de Bouef Platter</b> *1/7/10	<b>To share: 75</b>
<i>1.8kg Classic Cote de Bouef served on the bone with truffle infused mashed potatoes and red wine truffle jus</i>	
<b>The Boatyard Big Burger</b> *1/3/9/10 (vegan option available, please ask your waiter for details)	<b>17</b>
<i>100% beef Scotch patty topped with sliced beef tomatoes, Asiago cheese, crispy pancetta, baby gem lettuce, homemade relish and skinny "skin-on" fries</i>	
<b>Puy Lentil Bolognese</b> *1/3/6/7/9	<b>16</b>
<i>Spaghettoni served in a puy lentil and rich tomato sauce</i>	
<b>Boatyard 8oz Fillet Steak</b> *1/3/7/10	<b>35</b>
<i>Scotch 28-day matured 8oz baby fillet steak with peppercorn sauce, grilled portobello mushroom, Heirloom tomato, rocket leaf salad and skinny fries</i>	
<b>Essex marsh-fed braised Shank of Lamb</b> *1/7/9/10	<b>26</b>
<i>Served on a bed of creamed potatoes, with wild broccoli and a mint infused red wine jus</i>	
<b>Wild Sea Bass Fillets</b> *1/4/7	<b>23</b>
<i>With sautéed red chicory, runner beans and drizzled with rich Barolo jus</i>	
<b>Norfolk Chicken Special House Curry</b> *1/2/5/6/8/9/10	<b>17</b>
<i>With Basmati rice and a sour cream dip</i>	

## SIDES

Creamed Maris Piper potatoes	4.5	Wild Broccoli	4.5
Skin-on fries	4.5	Sticky Chanteney carrots	4.5
Caesar Salad	5.5	Mixed green leaf salad	5.5
<i>(baby gem lettuce, croutons, parmesan)</i>			

## DESSERTS

<b>Madagascar Vanilla Pannacotta</b> *1/8 <i>Served with winter berry compote</i>	<b>7.95</b>
<b>Sticky Toffee Pudding</b> *1/3/5/6/7/8 <i>With salted caramel sauce and Madagascar vanilla ice cream</i>	<b>7.95</b>
<b>Traditional Italian Tiramisu</b> *1/3/6/7/8 <i>With hazelnut chocolate sauce</i>	<b>7.95</b>
<b>Dessert of the Day</b> <i>Please ask your waiter for details</i>	<b>7.95</b>
<b>Mixed British &amp; European Cheese</b> *1/3/9/11/12 <i>A selection of four cheeses served with crackers, fresh grapes, celery &amp; homemade chutney</i>	<b>14</b>

## DESSERT SPECIALS

<b>Donut sharing platter</b> *1/3/5/7/8/12 <i>A platter of six freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft vanilla Rossi ice cream</i>	<b>14</b>
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### Build your own Ice Cream Sundae

#### Step One: Select your Ice Cream flavour (two flavours from below)

<i>Vanilla</i>	<i>Strawberry</i>
<i>Mango Sorbet</i>	<i>Salted Caramel</i>
<i>Lemon Sorbet</i>	<i>Chocolate</i>

#### Step Two: Select one topping from below

*Chocolate flake*  
*Biscoff Crumb*  
*Pane di Stella Crumb*  
*Hazelnuts*

#### Step Three: Select one sauce from below

*Chocolate*  
*Strawberry*  
*Salted Caramel*

## DESSERT MENU COCKTAIL

<b>Espresso Martini</b> <i>Absolut Vodka, Vanilla and Arabica coffee liqueur and freshly ground coffee</i>	<b>13</b>
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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

