

THE BOATYARD

A la Carte Menu

Aperitif: A Glass of Laurent Perrier Champagne 13.95

FOR THE TABLE

Artisan bread with English butter	5
Mixed Italian Olives	6
With extra virgin olive oil and balsamic reduction	6

STARTERS/ LIGHT BITES

Seasonal Soup of the Day (vegan option available) With rosemary infused croutons	8
Deep fried Baby Squid and King Prawns *1/2/4/10/14 Served with a mango, pineapple and coriander compote	14
Boatyard's Tartlet of the Day Please ask you waiter for details of today's Tartlet of the Day	8
Pan seared Mackerel Fillet *1/4/9/10 Served with a cherry vine tomato chilli salsa and crisp leaf salad	10.5
Zucchini Fritti (VG) *1/7 Crispy deep-fried zucchini served with aioli dip	7.95
Napoli Salami and Mini Mozzarella Ciliegini *1/5/7/8/9/10 Served with homemade Focaccia bread	9
Smoked Tuna Carpaccio *1/3/5/6/7/9 Served with olive and caper tapenade and Panne Carasau bread	13

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

MAIN COURSES

Fillet of Peri Peri marinated Salmon *1/4/7/9/13 **22.5**

Served in a spinach, white wine and cream sauce on a bed of creamy mashed potatoes

The Boatyard's Famous Traditional Fish and Chips *1/3/4/10 **18**

IPA ale battered line caught cod served with chips, garden peas and homemade Tartare sauce

Boatyard's Tomahawk Steak *1/7/10 **85** **To share:**

1.8 kg Classic Tomahawk Steak served on the bone with truffle infused mash and red wine truffle jus

The Boatyard Big Burger *1/3/9/10 **17**

100% Scotch beef patty topped with sliced beef tomatoes, Asiago cheese, crispy pancetta, baby gem lettuce, homemade relish and skinny 'skin on' fries

Penne Arrabiata Pasta *1 (vegan option available) **16**

Served with cherry vine tomatoes, parsley, rocket leaf and parmesan basket

Boatyard 8oz Fillet Steak *1/3/7/10 **35**

28 day matured Scotch 8oz fillet steak with peppercorn sauce, grilled portobello mushroom,

Heirloom tomato, rocket leaf salad and skinny fries

Marsh fed Rack of Lamb *1/7/9/10 **28**

Served on a bed of creamy mash with spring vegetables and thyme infused red wine jus

Giant Dover Sole *1/2/3/4/7/10 **45**

Osborne's locally sourced giant Dover Sole with brown shrimp spiced butter and truffle French fries with a Parmesan crust

Norfolk Breast of Chicken *1/7/9 **19**

Wrapped in Parma Ham topped with a rich mushroom chasseur sauce and served on a bed of creamy mashed Maris Piper potatoes

Gigante Prawns *1/2/3/4/7/14 **26**

Four giant prawns (head on, shell on) in a garlic, white wine and parsley sauce served with classic French fries

SIDES

Creamed Maris Piper Potatoes **6** Wild Broccoli **6**

Skin on Fries **5** Sticky Chantenay Carrots **6**

Caesar Salad **6** Mixed Green Leaf Salad **6**

DESSERTS

- Trio of Belgian Chocolate Brownie** *7 **7.95**
Served warm in a rich chocolate sauce with chocolate ice cream
- Sticky Toffee Pudding** *1/3/5/6/7/8 **7.95**
With salted caramel sauce and Madagascan vanilla ice cream
- Traditional Italian Tiramisu** *1/3/6/7/8 **7.95**
With hazelnut chocolate sauce
- Dessert of the Day** **7.95**
Please ask your waiter for details
- Mixed British & European Cheese** *1/3/9/11/12 **14**
A selection of four cheeses served with crackers, fresh grapes, celery & homemade chutney

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

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

- | | |
|---------------------|-----------------------|
| <i>Vanilla</i> | <i>Strawberry</i> |
| <i>Lemon Sorbet</i> | <i>Chocolate</i> |
| | <i>Salted Caramel</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

- Espresso Martini** **13**
Absolut Vodka, Vanilla and Arabica coffee liqueur and freshly ground coffee

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

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