

# THE BOATYARD

## LEIGH-ON-SEA

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*Welcome to our new d la carte menu, a celebration of the finest ingredients from land and sea. Indulge in expertly crafted dishes, featuring premium cut steaks and locally sourced fish, alongside a selection of seasonal delights. Each plate is thoughtfully curated to bring out the best in every ingredient, offering a truly exceptional dining experience.*

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## STARTERS

*from the land*

**BOATYARD'S TARTLET OF THE DAY** 8

Please ask your waiter

**GRILLED GOAT'S CHEESE SALAD** 9

With beetroot, horseradish and summer leaf salad rounded with salmoriglio oil \*7/10

**SAN DANIELE HAM, NAPOLI SALAMI & MOZZARELLA  
CILIEGINI** 9

Served with homemade melba toast \*1/6/7/8/9/10

## STARTERS

*from the sea*

**PAN SEARED MACKEREL FILLET** 10

Served with cherry vine tomato, chilli salsa and crisp leaf salad \*1/4/9/10

**CURED SCOTTISH SALMON GRAVLAX CARPACCIO** 13

Served with passion fruit coulis, fresh pomegranate and Panne Carasau bread \*1/3/5/6/7/9

**DRESSED CROMER CRAB AND ATLANTIC PEELED PRAWNS** 17

Served with baby gem lettuce, roasted garlic and lime dressing \*2/3/4/7/9/14

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## MAIN COURSES

*from the sea*

### **THE BOATYARD'S FAMOUS TRADITIONAL FISH & CHIPS** 18

IPA ale-battered line-caught cod, perfectly crispy and golden, served with chunky chips, tender garden peas, and a side of homemade tartare sauce for a classic and flavourful finish. \*1/3/4/10

### **CREAMY SALMON & DILL FRESH PAPPARDELLE PASTA** 20

Scottish salmon served in a rich and creamy dill sauce over pappardelle pasta, finished with a luxurious touch of caviar and Parmesan shards.

*A perfect balance of fresh, tender salmon with indulgent flavours and textures.*

### **GRILLED CLACTON SKATE** (*subject to availability*) 27

Served with a rich caper beurre noisette, accompanied by crispy skinny fries and a wedge of zesty fresh lemon for a burst of brightness. \*4/7/9/14

### **GIANT DOVER SOLE** (*subject to availability*) 45

Osborne's locally sourced giant Dover Sole, expertly prepared and topped with a rich brown shrimp spiced butter, served alongside indulgent truffle French fries finished with a delicate Parmesan crust for an elevated dining experience. \*1/2/3/4/7/10

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## MAIN COURSES *from the land and sea*

### **Introducing the...**

### **BOATYARD'S SURF & TURF**

#### **To share... £85**

Introducing our Surf and Turf Special, a decadent combination of land and sea. Enjoy a 100z tender fillet steak, cooked to perfection, paired with a succulent wild Jumbo King Prawn, grilled and served with melted garlic and herb butter. Whether you're in the mood for the full feast or a smaller portion, our Surf and Turf has something to please every palate...

\*1/2//3/4/7/8/9/14

#### **For one... £55**

For a lighter option, choose our wild King Prawn & 6oz steak - perfect for those looking for a more modest yet equally satisfying meal.

# MAIN COURSES

*from the land*

## MARSH FED RACK OF LAMB

28

Served on a bed of creamy mash with tender stem broccoli and thyme infused red wine sauce

\*1/7/9/10

## 28 DAY MATURED SCOTCH FILLET STEAK

with grilled portobello mushroom Heirloom tomato, rocket leaf salad and skinny fries. \*1/3/7/10

Add a sauce for £3	6oz	35
Creamy Peppercorn		
Mushroom Sauce	10oz	45
Garlic Herb Butter		

## BOATYARD'S TOMAHAWK STEAK

To share: 85

1.8 kg Classic Tomahawk Steak served on the bone with skin-on fries, triple fried chunky chips and peppercorn sauce \*3/7/10

## THE BOATYARD BIG BURGER

18

A 100% Scotch beef patty topped with juicy sliced beef tomatoes, creamy Asiago cheese, crispy pancetta, fresh baby gem lettuce, and finished with our signature homemade relish served with a side of skin-on skinny fries.\*1/3/9/10

## CORN FED CHICKEN & CREAM OF MUSHROOM SAUCE

20

Served on a bed of mash with seasonal vegetables and wild exotic creamy mushroom sauce. \*1/7

## PENNE ARRABBIATA PASTA (gluten & vegan options available)

16

Served with a cherry vine tomatoes, scotch bonnet chilli sauce topped with a rocket leaf Parmesan basket

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## SIDES

Creamed Maris Piper Potatoes 6  
Skin on Fries 5  
Caesar Salad 6

Wild Broccoli 6  
Sticky Chantenay Carrots 6  
Mixed Green Leaf Salad 6

# DESSERTS

- WARM CHOCOLATE BROWNIE** 8  
Milk, dark and white chocolate brownie, served warm with vanilla ice cream \*1/3/5/6/7/8
- MADAGASCAN VANILLA PANNACOTTA** 8  
Served with raspberry puree and topped with fresh English strawberries \*7
- GALAXY RIPPLE CHEESECAKE** 8  
Served with rich chocolate sauce and Jude's Truly, chocolate ice cream. \*1/3/6/7/8
- DESSERT OF THE DAY** 8  
Please ask your waiter for details
- TRIO OF JUDES ICE CREAM** 7  
Please ask your waiter for today's flavour choices \*7
- MIXED BRITISH & EUROPEAN CHEESE** 14  
A selection of four cheeses served with crackers, fresh grapes, celery & homemade chutney.  
\*1/3/9/11/12
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## PLEASE MAKE YOUR WAITER AWARE OF ANY DIETARY REQUIREMENTS/ALLERGIES YOU MAY HAVE

Allergen codes as follows: gluten/2 crustacean/3 egg/4 fish/s peanuts/6 soybeans  
/7 lactose/8 nuts/9 celeriac/10 mustard/r1 sesame/12 sulphur dioxide & sulphates/13 lupin/ 14 molluses  
Children's options available. All prices inclusive of VAT.  
Items subject to change. Discretionary 10% service added to your bill

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LEIGH-ON-SEA

ALA CARTE 2025

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*Food with a view*