

THE BOATYARD

Lunchtime Special (exc. Sundays)

TWO COURSES 19.95

12 noon – 6pm

Soup of the Day or Bread & Olives or Chicken Liver Parfait

Osbornes IPA battered Classic Fish and Chips

The Boatyard Big Burger with fries

Penne Arrabiata with fresh rocket leaves and Parmesan crisp

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

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| 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

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| Boatyard's Seasonal Soup of the Day (vegan option available) <i>With Rosemary infused croutons</i> | 7.95 |
| Classic Prawn & Crayfish Ringlet with fresh Langoustine *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> | 12.5 |
| Lollipop Mango & Chilli Prawns *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> | 14 |
| Tartlet of the Day *1/6/8/10 <i>Please ask your waiter for details</i> | 8.95 |
| San Daniele Ham *1/5/7/8 <i>Italian San Daniele Ham served with a trio of seasonal melon and rounded with an Aperol glaze</i> | 9.5 |
| Caprese Salad *5/7/8/10 <i>Buffalo mozzarella with sliced beef tomatoes, grilled asparagus and toasted pine nuts topped fresh basil pesto</i> | 8.95 |
| Scotch Smoked Salmon Rosette *1/4 <i>Served on a bed of winter leaf salad with Spanish onion rings, capers and Lemon Gin gel</i> | 13 |

MAINS

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| Fillet of Peri Peri marinated Salmon *1/4/7/9/13 | 22.5 |
| <i>Served in a spinach, white wine and cream sauce on a bed of creamy mashed potatoes</i> | |
| The Boatyard's Famous Traditional Fish and Chips *1/3/4/10 | 18 |
| <i>IPA Ale battered line caught cod with garden peas, homemade tartare sauce and chips</i> | |
| Boatyard's Tomahawk Steak *1/7/10 | To share: 80 |
| <i>1.8kg Classic Tomahawk steak served on the bone with truffle infused mashed potatoes and red wine truffle jus</i> | |
| The Boatyard Big Burger *1/3/9/10 (vegan option available, please ask your waiter for details) | 17 |
| <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> | |
| Vegan Wellington *1/3/6/7/9 | 16 |
| <i>Roasted root vegetables in a juicy vegan gravy encased in a crisp vegan pastry case</i> | |
| Boatyard 8oz Fillet Steak *1/3/7/10 | 35 |
| <i>Scotch 28-day matured 8oz baby fillet steak with peppercorn sauce, grilled portobello mushroom, Heirloom tomato, rocket leaf salad and skinny fries</i> | |
| Essex marsh-fed braised Shank of Lamb *1/7/9/10 | 26 |
| <i>Served on a bed of creamed potatoes, with wild broccoli and a mint infused red wine jus</i> | |
| Giant Dover Sole *1/2/3/4/7/10 | 45 |
| <i>Osbourne's locally sourced giant Dover Sole with spiced brown shrimp butter and truffle French fries with a parmesan crust</i> | |
| Norfolk Breast of Chicken *1/7/9 | 17.95 |
| <i>Wrapped in Parma ham and topped with a rich wild mushroom chasseur sauce, served on a bed of creamy mashed Maris Piper potatoes</i> | |
| Lobster and Crab Tortiglioni Gigante *1/2/3/4/7/8/9/14 | 23 |
| <i>Tortelloni Gigante stuffed with fresh lobster meat, Cromer Crab meat, prawns and smoked Salmon in a duo of caviar and black ink cream sauce</i> | |

SIDES

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| 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

- 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)

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|---------------------|-----------------------|
| <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

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

