

# THE BOATYARD

## LEIGH-ON-SEA

### STARTERS

<b>Whole Dressed Cromer Crab and Atlantic Prawn Tower</b> *2/3/4/7/9/14 <i>Served with pickled cucumber, mixed leaf and citrus aioli dressing</i>	17
<b>Pan seared King Scallops</b> *1/2/4/7/14 <i>Served with pea puree and crispy pancetta</i>	18
<b>Scottish Smoked Salmon Ringlet</b> *1/3/5/6/7/9 <i>Soy wasabi cream, peppered rocket leaf and limoncello gel</i>	14
<b>Yellow Fin Tuna Carpaccio</b> *1/3/5/6/7/9 <i>Served with capers and kalamata olive tapenade</i>	15
<b>San Daniele Ham and Burrata Cheese</b> *1/7 <i>Served with fresh figs and ciabatta crostini</i>	11
<b>Boatyard Charcuterie Land and Sea Collection</b> *1/2/4/5/7/8/9/14 - British European Cheese - Gravlax Scottish Smoked Salmon - San Daniele Ham	15
<b>Boatyard Starter of the Day</b> <i>Please ask a member of staff for details</i>	9
<b>Grilled Jumbo Asparagus</b> *7 <i>Topped with parmesan glaze, truffle oil dressing</i>	10

### MAINS

(vegetarian and vegan)

<b>Penne Rigata all Arrabbiata Versuviana Pasta</b> (available as gluten free) *1/7 <i>Explosive scotch bonnet spicy cherry vine tomatoes and mascarpone cheese sauce topped with a parmesan cheese basket</i>	17
<b>Vegetarian and Vegan Dish of the Day</b> <i>Please ask a member of staff for details</i>	

### MAINS

(From the Sea)

<b>Brixham grilled Doversole à la Meunière</b> *1/2/3/4/7/10 <i>Served with brown shrimp and skin on fries</i>	45
<b>The Boatyard's Famous Traditional Fish and Chips</b> *1/3/4/10 <i>IPA ale battered cod, served with chunky chips, tender garden peas and tartar sauce</i>	18
<b>Grilled Clacton Skate (subject to availability)</b> *4/7/9/14 <i>Served with a rich caper beurre noisette and crispy skinny fries</i>	27
<b>Shallow Fried North Atlantic Cod</b> *4/7 <i>In a herb crust, Jersey Royal potatoes, citrus salsa dressing</i>	21

### MAINS

(From the Land)

<b>30 day aged Scottish Prime Fillet Steak</b> *1/3/4/7/10 <i>8oz fillet served with king oyster mushroom, peppery rocket, with triple fried chunky chips, confit cherry vine tomatoes and peppercorn sauce</i>	39
<b>Boatyards Special Tomahawk Steak (to share)</b> *3/7/10 <i>1.8 kg classic tomahawk steak served with a duo of waffle chips, triple-fried chunky chips, summer leaf salad, and peppercorn sauce.</i>	85
<b>Chargrilled Norfolk Chicken Breast Supreme</b> *1/7 <i>Accompanied with a classic Caesar salad, pickled anchovies and scaglie di parmesan</i>	17.50
<b>Marsh Fed Welsh Lamb Cutlets</b> *1/7/9/10 <i>Served with maris piper mash, marmite glazed baby veg with a rosemary and thyme jus</i>	28
<b>Aberdeen Angus Burger</b> *1/3/9/10 <i>A 100% scotch beef patty topped with sliced beef tomato, creamy asiago cheese, crispy pancetta, fresh baby gem lettuce, homemade relish served with skin on fries</i>	18

### VEGETABLES AND SIDES

<b>Creamy Maris piper potatoes</b> *7	6
<b>Truffle and Parmesan skin on fries</b>	6
<b>Caesar salad</b> *3/4/7	7
<b>Tenderstem broccoli</b>	6
<b>Sticky chantenay carrots</b>	6
<b>Tripple fried rosemary infused chunky chips</b>	6

### DESSERTS

<b>Madagascan Vanilla Pannacotta</b> (vegan option available) *7 <i>Served with a summer berry glaze and fresh English strawberries</i>	8
<b>Boatyards classic cheesecake of the day</b> *1/3/6/7/8 <i>Served with a rich chocolate sauce and Jude truly chocolate ice cream</i>	8
<b>Mixed Berry or Forest Fruits mini Pavalova</b> *1/3/7 <i>Served with Chantilly cream, chocolate shard and raspberry fruit coulis</i>	8
<b>Cointreau &amp; Madagascan Infused Vanilla Crème Brulee</b> *3/7 <i>Served with cantuccini biscotti and hazelnut ice cream</i>	8
<b>Mixed British and European Cheese</b> *1/3/9/11/12 <i>A selection of four cheeses served with crackers, fresh grapes, celery and homemade chutney</i>	15
<b>Trio of Jude's ice cream</b> *7 <i>Please ask your waiter for today's flavour choices</i>	8

#### 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

# SUNDAY LUNCH

# THE BOATYARD

## LEIGH-ON-SEA

### STARTERS

Whole dressed Cromer Crab and Atlantic Prawn Tower *2/3/4/7/9/14	17
<i>Served with pickled cucumber, mixed leaf and citrus aioli dressing</i>	
Pan Seared King Scallops *1/2/4/7/14	18
<i>Served with pea puree and crispy pancetta</i>	
Scottish Smoked Salmon Ringlet *1/3/5/6/7/9	14
<i>Soy wasabi cream, peppered rocket leaf and limoncello gel</i>	
Yellow Fin Tuna Carpaccio *1/3/5/6/7/9	15
<i>Served with capers, kalamata olive tapenade</i>	
San Daniele Ham and Burrata Cheese	11
<i>Served with fresh figs and ciabatta crostini</i>	
Boatyard Charcuterie Land and Sea Collection	15
<i>*1/2/4/5/7/8/9/14</i>	
- British European Cheese	
- Gravlax Scottish Smoked Salmon	
- San Daniele Ham	
Boatyard Starter of the Day	9
<i>Please ask a member of staff for details</i>	
Grilled Jumbo Asparagus *7	10
<i>Topped with parmesan glaze, truffle oil dressing</i>	

### SUNDAY LUNCH MENU

Special Two Course Menu	19.95
(Third course )	4.50
Starter of the Day *1	
<i>Artisan Bread with Italian Olives</i>	
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Butcher's Special of the Day*	
Vegetarian Nut Roast*	
Fishmongers 'Catch of the Day'	
<i>(vegan option available)</i>	
Dessert of the Day	

### ROASTS

Aberdeen 28 day-aged Sirloin of Beef	26
Marsh Fed Welsh Lamb	28
Norfolk Rotisserie Chicken	21
Vegan Nut Roast	18
Chef's Special – Mixed Sunday Roast	30
<i>Roasted Scotch Sirloin of Beef, roasted lamb, pork sausagemeat, sage &amp; onion stuffing</i>	
<i>All the above served with crunchy roast potatoes, Yorkshire pudding, seasonal vegetables, roast parsnips, cauliflower cheese and rich gravy</i>	
<i>*Allergen codes: 1/3/5/6/7/8/9/10</i>	

### OTHER MAINS

Tomahawk Steak to share *3/7/10	85
<i>1.8 kg Tomahawk steak served on the bone with a duo of truffle-infused chips and waffle fries, accompanied by red wine truffle jus.</i>	
The Boatyard's famous Traditional Fish & Chips *1/3/4/10	18
<i>IPA ale battered cod, served with chunky chips, tender garden peas and tartar sauce</i>	
Osborne's Catch of the Day	
<i>*Please ask a member of staff for details and price *</i>	

### SIDE ORDERS

Pigs in Blankets	6
Seasonal Vegetables	6
Skin-on French Fries	6
Roast Potatoes	6
Pork Sausagemeat Sage & Onion Stuffing	6

### DESSERTS

Madagascan Vanilla Pannacotta (vegan option available) *7	8
<i>Served with a summer berry glaze and fresh English strawberries</i>	
Boatyards classic cheesecake of the day *1/3/6/7/8	8
<i>Served with a rich chocolate sauce and Jude truly chocolate ice cream</i>	
Mixed Berry or Forest Fruits mini Pavlova *1/3/7	8
<i>Served with Chantilly cream, chocolate shard and raspberry fruit coulis</i>	
Cointreau & Madagascan Infused Vanilla Crème Brulee *3/7	8
<i>Served with cantuccini biscotti and hazelnut ice cream</i>	
Mixed British and European Cheese *1/3/9/11/12	15
<i>A selection of four cheeses served with crackers, fresh grapes, celery and homemade chutney</i>	
Trio of Jude's ice cream *7	8
<i>Please ask your waiter for today's flavour choices</i>	

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