

THE BOATYARD

A LA CARTE

MENU

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

FOR THE TABLE

Artisan bread with English butter **6** Mixed Italian Olives **6**

With extra virgin olive oil & balsamic reduction **6**

STARTERS/LIGHT BITES

Deep fried baby squid & King Prawns *1/2/4/10/14 **14**

Served with a mango, pineapple and coriander compote

Boatyard's Tartlet of the Day **8**

Please ask your waiter for details of today's Tartlet of the Day

Pan seared Mackerel Fillet *1/4/9/10 **10**

Served with a cherry vine tomato chilli salsa and crisp leaf salad

Zucchini Fritti (vg) **8**

Crispy deep fried zucchini served with aioli dip

San Daniele Ham, Napoli Salami and Mini Mozzarella Ciliegini *1/5/7/8/9/10 **9**

Served with homemade focaccia bread

Smoked Swordfish Carpaccio *1/3/5/6/7/9 **13**

Served with passion fruit coulis, fresh pomegranate and Panne Carasau bread

SHARING PLATTERS - subject to availability (also available for pre-order)

The Boatyard Seafood Platter *1/2/4/7/10/14

For One 40 /to Share 55

Dressed Cromer Crab with Leigh on Sea cockles, Scotch Smoked salmon, Icelandic prawns, crayfish, shrimps, succulent mussels and anchovies

Antipasti Platter *1/5/8/10

For One 30/ To Share 45

Classic Italian Antipasti : Parma ham, Napoli Salami, mortadella, bresaola, burrata cheese, Heirloom tomatoes, artichoke, Scali di Parmigiana and rocket salad topped with fresh pesto, balsamic glaze & rosemary crostini

The Boatyard Norfolk Chicken Platter *1/3/10

For One 20.95/ To Share 40

Succulent slow-roasted rotisserie Norfolk chicken basted with a wholegrain mustard & honey dressing served with French fries and a mixed leaf salad

Vegetarian Mezze Platter *1/3/7/10/14 *vegan option available*

For One 30/To Share 45

Tzatziki and houmous dips served with grilled pitta bread, salted tortilla chips, vegetarian samosas, seasonal Mediterranean cheeses and seasonal melons

Allergen codes as follows: 1 gluten/2 crustacean/3 egg/4 fish/5 peanuts/6 soybeans/7 lactose/8 nuts/9 celeriac/10 mustard/11sesame 12 sulphur dioxide/13 lupin/14 molluscs

MAIN COURSES

Grilled Clacton Skate (subject to availability) 4/7/9/14 **27**

With caper beurre noisette, skinny fries and a wedge of zesty fresh lemon

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 **To share:** **85**

1.8 kg Classic Tomahawk Steak served on the bone with skin-on fries, triple fried chunky chips and peppercorn sauce

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 6oz baby Fillet Steak *1/3/7/10 **35**

28 day matured Scotch 6oz 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

Summer Superfood Salad (vegan) *5/6/8 **17**

Fresh quinoa, toasted walnuts, edamame beans, crispy kale, pumpkin seeds, sunflower seeds, fresh pomegranate and green leaf salad

ADD: Feta*7 5 Half Rotisserie Chicken 9 Locally sourced Lobster (250g half/500g whole)*1/2/4/10/14 POA

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

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| Battenburg Blondie *1/3/5/6/7/8 <i>Served with warm with bourbon vanilla ice cream</i> | 7.95 |
| Madagascan Vanilla Pannacotta *7 <i>Served with raspberry puree and mixed berries</i> | 7.95 |
| Traditional Italian Tiramisu *1/3/6/7/8 <i>With hazelnut chocolate sauce</i> | 7.95 |
| Dessert of the Day <i>Please ask your waiter for details</i> | 7.95 |
| Mixed British & European Cheese *1/3/9/11/12 <i>A selection of four cheeses served with crackers, fresh grapes, celery & homemade chutney</i> | 14 |

DESSERT SPECIALS

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| Donut sharing platter *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 ice cream</i> | 14 |
| Build your own Ice Cream Sundae Step One: Select your Ice Cream flavour (two flavours from below) <i>Vanilla</i> <i>Lemon Sorbet</i> <i>Strawberry</i> <i>Salted Caramel</i> <i>Chocolate</i> | 8 |
| Step Two: Select one topping from below <i>Chocolate flake</i> <i>Biscoff Crumb</i> <i>Pane di Stella Crumb</i> <i>Hazelnuts</i> | |
| Step Three: Select one sauce from below <i>Chocolate</i> <i>Strawberry</i> <i>Salted Caramel</i> | |

DESSERT MENU COCKTAIL

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