

THE BOATYARD SUNDAY LUNCH

Special Two Course Menu £19.95 (third course £4.50)

Caprese Salad* Artisan Bread with Italian Olives

Butcher's Special of the Day * Vegan Nut Roast * Classic Cod & Chips

Dessert of the Day

Aperitif: A glass of Laurent Perrier champagne 13.95

A LA CARTE MENU

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

Deep fried Baby Squid and 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) *1/7	7.95
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 and fresh pomegranate	

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

ROASTS

Aberdeen 28 day-aged Sirloin of Beef	25.95
<i>Slow roasted</i>	
Marsh fed Roasted Rack of Lamb	28
Norfolk Rotisserie Chicken	20.95
Vegan Nut Roast	17.95
Chef's Special – Mixed Sunday Roast	29.95
<i>Roasted Scotch Sirloin of Beef, roasted rack of lamb, pork sausage meat, sage & onion stuffing</i>	
All the above served with crunchy roast potatoes, Yorkshire pudding, seasonal vegetables, roast parsnips, cauliflower cheese and rich gravy	
*Allergen codes: 1/3/5/6/7/8/9/10	

OTHER MAINS

Tomahawk Steak	To share	85
<i>1.8kg Tomahawk steak served on the bone with truffle infused mashed potatoes and red wine truffle jus</i>		
Boatyard's Traditional Fish and Chips *1/3/4/10		18.00
<i>IPA Ale battered line caught cod with garden peas, homemade Tartare sauce and chunky chips</i>		
Fishmonger's Catch of the Day	*Please ask your waiter for details and price	
<i>Please ask your waiter for details of today's fish of the day</i>		
SIDE ORDERS		
<i>Pigs in Blankets</i>	5.95	<i>Seasonal vegetables</i> 4.50
<i>Skin-on French fries</i>	4.50	<i>Roast potatoes</i> 4.95
<i>Pork sausage meat sage & onion stuffing</i>	4.95	

SHARING PLATTERS subject to availability/available for pre-orders

The Boatyard Seafood Platter *1/2/4/7/10/14	For One 40/To Share 55
<i>Dressed Cromer Crab with Leigh on Sea cockles, Scotch smoked salmon, Icelandic prawns, crayfish, shrimps. Succulent mussels and anchovies</i>	
Antipasti Platter *1/5/8/10	For One 30/To Share 45
<i>Classic Italian Antipasti: Parma ham, Napoli Salami, mortadella, bresaola, burrata cheese, Heirloom tomatoes, artichoke, Scali di Parmigiani and rocket salad topped with fresh pesto, balsamic glaze and rosemary crostini</i>	
The Boatyard Norfolk Chicken Platter *1/3/10	For One 20.95/To Share 40
<i>Succulent slow roasted rotisserie Norfolk chicken basted with a wholegrain honey & mustard dressing, served with French fries and mixed leaf salad</i>	
Vegetarian Mezze Platter *1/3/7/10/14 (vegan)	For One 30/To Share 45
<i>Tzatziki and houmous dips served with grilled pitta bread, salted tortilla chips, vegetarian samosa, seasonal Mediterranean cheeses and seasonal melons</i>	

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