

THE BOATYARD SUNDAY LUNCH

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

Soup of the day* Artisan Bread with Italian Olives* Chicken Liver Parfait

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

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

Seasonal Soup of the Day (vegan option available) With rosemary infused croutons	8
Deep fried Baby Squid and King Prawns *1/2/4/10/14 Served with a mango, pineapple and coriander compote	14
Boatyard's Tartlet of the Day Please ask you waiter for details of today's Tartlet of the Day	8
Pan seared Mackerel Fillet *1/4/9/10 Served with a cherry vine tomato chilli salsa and crisp leaf salad	10.5
Zucchini Fritti (VG) *1/7 Crispy deep-fried zucchini served with aioli dip	7.95
Napoli Salami and Mini Mozzarella Ciliegini *1/5/7/8/9/10 Served with homemade Focaccia bread	9
Smoked Tuna Carpaccio *1/3/5/6/7/9 Served with olive and caper tapenade and Panne Carasau bread	13

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 **24.95**
Slow roasted

Marsh fed Braised Lamb Shank **22.95**

Norfolk Rotisserie Chicken **18.95**

Vegan Nut Roast **17.95**

Chef's Special – Mixed Sunday Roast **29.95**
Roasted Scotch Sirloin of Beef, braised lamb shank, pork sausagemeat, sage & onion stuffing

All of 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 80**
1.8kg Tomahawk steak served on the bone with truffle infused mashed potatoes and red wine truffle jus

Boatyard's Traditional Fish and Chips **1/3/4/10* **18.00**
IPA Ale battered line caught cod with garden peas, homemade Tartare sauce and chunky chips

Fishmonger's Catch of the Day **Please ask your waiter for details and price*
Please ask your waiter for details of today's fish of the day

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 sausagement sage & onion stuffing</i>	4.95		

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

DESSERTS

Trio of Belgian Chocolate Brownie	7.95
<i>Served with warm with a rich chocolate sauce and chocolate ice cream</i>	
Sticky Toffee Pudding *1/3/5/6/7/8	7.95
<i>With salted caramel sauce and Madagascan vanilla ice cream</i>	
Traditional Italian Tiramisu *1/3/6/7/8	7.95
<i>With hazelnut chocolate sauce</i>	
Dessert of the Day	7.95
<i>Please ask your waiter for details</i>	
Mixed British & European Cheese *1/3/9/11/12	14
<i>A selection of four cheeses served with crackers, fresh grapes, celery & homemade chutney</i>	

DESSERT SPECIALS

Donut sharing platter *1/3/5/7/8/12	14
<i>A platter of six freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft vanilla Rossi ice cream</i>	
Build your own Ice Cream Sundae	8
Step One: Select your Ice Cream flavour (two flavours from below)	
<i>Vanilla</i>	<i>Strawberry</i>
<i>Lemon Sorbet</i>	<i>Salted Caramel</i>
	<i>Chocolate</i>
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

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

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