

# THE BOATYARD SUNDAY LUNCH

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

**Soup of the Day \* Artisan bread and Italian olives  
Butcher's Special of the Day \* Vegan Nut Roast \* Classic Cod & Chips  
Dessert of the day**

## A LA CARTE MENU

### For the Table

Artisan bread with English butter	4.5
Mixed Italian olives	4.5
Artisan bread with extra virgin olive oil and balsamic reduction	5.5

## STARTERS

<b>Boatyard's seasonal soup of the day</b> (vegan option available) <i>With rosemary infused croutons</i>	6.95
<b>Classic Prawn &amp; Crayfish ringlet with fresh Langoustine</b> *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
<b>Tartlet of the Day</b> *1/6/8/10 <i>Please ask your waiter for details</i>	9.5
<b>Lollipop Mango &amp; Chilli Prawns</b> *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
<b>San Daniele Ham</b> *1/5/7/8 <i>Italian San Daniele ham served with a trio of seasonal melon and rounded with an Aperol glaze</i>	??
<b>Caprese Salad</b> *5/7/8/10 <i>Buffalo mozzarella with sliced beef tomatoes, grilled asparagus and toasted pine nuts topped with fresh basil pesto</i>	9
<b>Scotch Smoked Salmon Rosette</b> <i>Served on a bed of winter leaf salad with Spanish onion rings, capers and Lemon Gin gel</i>	??

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

# 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>	<b>5.95</b>	<i>Seasonal vegetables</i>	<b>4.50</b>
<i>Skin-on French fries</i>	<b>4.50</b>	<i>Roast potatoes</i>	<b>4.95</b>
<i>Pork sausagement sage &amp; onion stuffing</i>	<b>4.95</b>		

## ALLERGEN INFORMATION

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### 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

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

## DESSERT SPECIALS

<b>Donut sharing platter</b> *1/3/5/7/8/12	<b>14</b>
<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>	
<b>Build your own Ice Cream Sundae</b>	<b>8</b>
<b>Step One: Select your Ice Cream flavour (two flavours from below)</b>	
<i>Vanilla</i>	<i>Strawberry</i>
<i>Lemon Sorbet</i>	<i>Salted Caramel</i>
	<i>Chocolate</i>
<b>Step Two: Select one topping from below</b>	
<i>Chocolate flake</i>	
<i>Biscoff Crumb</i>	
<i>Pane di Stella Crumb</i>	
<i>Hazelnuts</i>	
<b>Step Three: Select one sauce from below</b>	
<i>Chocolate</i>	
<i>Strawberry</i>	
<i>Salted Caramel</i>	

## DESSERT MENU COCKTAIL

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

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**