

ROASTS

Aberdeen 28 day-aged Sirloin of Beef	24.95
<i>Slow roasted</i>	
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
<i>Roasted Scotch Sirloin of Beef, braised lamb shank, pork sausagemeat, sage & onion stuffing</i>	

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

Cote de Bouef Platter	To share	75.95
<i>1.8kg classic Cote de Bouef 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		
<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 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

