

# 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>Pan seared King Scallops</b> *2/4/7/9 <i>With crispy pancetta and caramelised cauliflower puree</i>	17
<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 – vegetarian option available</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>Portobello Mushroom Tower</b> *5/7/9/10 <i>Giant portobello mushroom, buffalo mozzarella, aubergine and courgette tower with a sweet and sour tarragon dressing (vegan option available)</i>	10
<b>Smoked Gresham Duck Breast</b> *5/8/9 <i>Finely sliced breast of duck with a Cointreau orange glaze, orange segments, winter leaf salad and roasted chestnuts</i>	10

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**