

# THE BOATYARD SUNDAY LUNCH MENU

## SET MENU

Two course 19.50 Three course 22.50

### STARTERS

Soup of the Day (vg) \*1/3/4/10

Winter Tartlet of the Day \*1/3/4/10

### MAINS

Chef's Roast of the Day \*1/3/10

Fish of the Day \*1/2/4/7/9 – subject to availability

Vegetarian Roast (vg)—\*please ask your waitress for allergens

(Main courses served with roast potatoes, Yorkshire pudding and seasonal vegetables)

### DESSERT

Boatyard's Donut and Ice Cream Special \*1/3/5/7/8/12

Dessert of the Day

## FOR THE TABLE

Artisan Bread 3 Artisan Bread & Oil 4 Mixed Italian Olives 4

## STARTERS/LIGHT BITES

**Sicilian Lemon Gin Gravadlax** \*1/2/3/4/10 11

Thinly sliced smoked salmon marinated in Sicilian Lemon Gin , served with caper berries, dill & mustard mayonnaise and Sicilian Carasau bread

**Soup of the Day (vg)** \*1/3/4/10 6

Please ask a member of staff for today's soup of the day

**Grilled Halloumi, Aubergine, Beef Tomato & Portobello Mushroom Tower** (V)\*5/6/7/8 8

Grilled Halloumi cheese, Mediterranean vegetable tower rounded with a Salsa Verde dressing

**Boatyard's winter Tartlet of the Day** \*1/3/4/10 7

Served on a crispy mixed leaf salad and rounded with house dressing

**Lollipop & Mango Chilli Prawns** \*1/3/4/10 11

Skewered Atlantic King prawns coated in mango & chilli on a bed of baby leaf salad and sweet chilli dressing

**Chicken Liver Pâté Terrine** \*1/3/4 8

Sliced chicken liver pate on a bed of wild rocket leaf salad with caramelised shallots & cranberry jam, rounded with an orange gel and served with Continental toast

## MAINS

<b>Grilled Wing of Clacton caught Skate</b> <i>1/2/4/7//9- subject to availability</i> with caper Beurre Noisette and skinny fries.	<b>20</b>
<b>Rotisserie Chicken</b> Rotisserie Chicken half served with crunchy roast potatoes, pigs in blankets and seasonal vegetables in a rich gravy	<b>20</b>
<b>Aberdeen 28 day matured Roast Sirloin of Beef</b> <i>*1/3/10</i> Served with Yorkshire pudding, Maris Piper roast potatoes & seasonal vegetables topped with gravy	<b>23</b>
<b>Honey glazed roasted Gammon</b> <i>*1/3/10</i> Honey glazed Gammon served with crisp roast potatoes & seasonal vegetables	<b>17</b>
<b>Vegetable Wellington</b> <i>Vegan *1/4/10</i> Butternut Squash and beetroot served in flaky pastry on a bed of mixed leaves with cherry vine tomatoes, almonds, pumpkin and sunflower seeds drizzled with a balsamic reduction and skin on fries	<b>15</b>
<b>Marsh fed Lamb Shank</b> <i>*1/7/9/10</i> Marsh fed Welsh lamb braised for eight hours and served on a mound of creamy mashed potatoes and roasted vegetables	<b>22</b>
<b>Lobster and Crab Tortiglioni</b> <i>*1/3/4/7/10</i> Freshly prepared tortiglioni filled with a mix of lobster, prawn and crab meat in a creamy smoked salmon & dill sauce	<b>19</b>

Why not add our Boatyard favourite?

**Pigs in Blankets**

For two people **3.95** For four people **5.95**

# THE BOATYARD

## DESSERTS

- Sticky Toffee Pudding** (contains nuts) 7  
Served with Madagascan vanilla ice cream and a salted caramel sauce
- Snickers Chocolate Cheesecake** \*vegan/gluten free/ nut free option available 7  
Rounded with Belgian chocolate sauce
- Bramley Apple Crumble** contains nuts \*1/7/8 8  
With vanilla Crème Anglaise and Rossi vanilla ice cream
- A Platter of British and European Cheeses** \* 1/7/9/11/12 11  
Served with a selection of crackers, fresh grapes, celery, and figs

## BOATYARDS DESSERT SPECIALS

- Donut Sharing Platter** \*1/3/5/7/8/12 14  
A platter of six freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft Rossi vanilla ice cream
- Build your own Ice Cream Sundae** 8  
**Step One: Select your Ice Cream flavour (two from below)**  
Vanilla Mint choc chip Rum & Raisin Vegan Strawberry Vegan Chocolate Salted Caramel  
Bubblegum  
**Step Two: Select one topping from below**  
Chocolate Flake Biscoff Crumb Oreo Crumble Hazelnuts  
**Step Three: Select your sauce**  
Chocolate Strawberry Salted Caramel  
Please Ask Your Waiter for allergen information

## DESSERT MENU COCKTAILS

- Espresso Martini** 11  
Absolut Vodka, Vanilla & Arabica coffee Liqueur & freshly ground coffee
- After 'Ate'** 11  
Baileys, Crème De Menthe, Cacao Blanc, Fresh Cream, Cadbury's Flake

### 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.**

