

The Boat Inn

V - vegetarian, VE - vegan,
NG - made with non-gluten
containing ingredients

The Bee's Knees cocktail | 9.00 | **Ponte Prosecco,** | 5.50
gin, lemon Juice, orange juice, honey | defined, subtly rounded, expressive flavours (125ml)

NIBBLES

Bread, olive oil & balsamic (V) | 3.45 | **Sun-dry tomatoes** (V) | 3.50 | **Vegan style feta** (V, VE) | 3.75
Marinated mixed olives (V, VE, NG) | 3.75 | **Garlic bread** (V) | 4.00

STARTERS

Pork & duck liver port pate, sourdough, | 7.25 | **Mushroom & crumbly blue arancini,** | 7.45
cocktail gherkins, onion chutney & slaw salad | chunky tomato salsa & Parmesan cheese (V)
Soup of the day, | 5.95 | **Crispy salt & pepper squid chunks,** | 8.25
sourdough & salted butter (V) | slaw salad, lime & aioli sauce (V)
Fried Whitebait, | 6.75 | **Tempura battered prawns,** | 7.95
lemon, rocket & tartare sauce (V) | lemon, rocket & sweet chilli dip (V)
Halloumi fries, | 6.45
slaw salad & sweet chilli dip (V)

ROASTS

All our roasts are served with roasted potatoes, seasonal vegetables, chantenay carrots & parsnip, mash potato, braised red cabbage,
Yorkshire pudding & home-made gravy

Trio of roast, rump of beef, chicken breast & loin of pork | 18.75
Roast rump of beef | 16.95
Roasted chicken breast | 15.75
Nutless Roast (V, VG) | 14.25
Roast loin of pork | 15.50

MAINS

Creamy mushroom risotto, parmesan cheese | 14.45
Parisian & oyster mushrooms (V, NG)
Lamb Rump, dauphinoise potato, | 19.95
braised red cabbage, spinach & red wine jus
The Boat Inn beef burger, | 15.75
sesame seeded bun, lettuce, tomato, sliced gherkins, relish,
onion rings, skin-on fries (NG when served without a bun)
Daily market fish, new potatoes, spinach | 18.00
green beans, courgettes, chorizo & bearnaise sauce

Please ask for today's fish

SIDES

Cauliflower cheese | 4.95
Pigs in blankets | 5.25
Rocket & parmesan | 3.95
lemon & olive oil dressing (V, NG)
Slaw house salad | 3.25
lemon & olive oil dressing (V, NG)

DESSERTS

Apple crumble, | 6.75 | **Muscovado Sticky Toffee Pudding,** | 6.95
crème anglaise (V) | toffee sauce & salted caramel ice cream (NG)
Chocolate fondant, | 7.25 | **Salted caramel chocolaté brownie,** | 6.45
chocolate sauce, raspberry sorbet (NG) | chocolate sauce & vanilla ice cream (V, VE)
Trio of ice cream & sorbets, (V) | 5.50 | **Raspberry & pistachio semifreddo** | 7.00
Please ask for today's flavours | raspberry coulis (V)

Cheese Board, selection of 5 Cheeses, Blue Stilton, Port Salut, White Cheddar, Camembert, | 12.75
Double Gloucester, Red Leicester served with, celery sticks, grapes, apple, chutney, biscuits (V)

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The Boat Inn
— Hayton —

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