

SUNDAY MENU

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

PEACH TREE MARTINI
Vodka, peach syrup, Martini, angostura, lime juice

9.25

PONTE PROSECCO
defined, subtly rounded, expressive flavours (125ml)

5.50

STARTERS

APPLEWOOD CHEESE & ONION CROQUETTE 10.95
Truffle mayonnaise (V)

BANG BANG PORK BELLY 10.95
Satay crispy pork belly, ketjap manis & satay sauce (NG)

TEMPURA HARISSA KING PRAWNS 8.50
Roasted garlic aioli(V)

PANZZANELLA & BARREL AGED FETA SALAD 7.95
Torn bread, tomatoes & basil(NG,VE, V)

ROASTS

*All served with carrot and swede puree, braised red cabbage, roast tatties, mash,
seasonal vegetables, homemade yorkie & house gravy*

28 DAY'S DRY AGED ROASTED RIB EYE (SERVED PINK) (NG) 18.95

CRISPY SLOW COOKED BELLY OF PORK 17.95
Crackling & brandy apple butter sauce (NG)

CHICKEN SUPREME BONE IN 17.95
Sausage meat stuffing (NG)

THE ALL-VEGETABLE ROAST (NG,VE, V) 15.95

MUSHROOM WELLINGTON (V) 16.95

MAINS

PEA & ASPARAGUS RISOTTO 15.75
Parmesan cheese & mint (NG, VE, V)

HAND PRESSED 8OZ CHUCK & RUMP BURGER 18.50
Maple bacon & Monterrey Jack cheese, pickles, onion, lettuce, house mustard sauce & skin on fries (NG)

WAINWRIGHT BEER BATTERED HADDOCK 16.95
Hand cut chips, minted peas and tartare sauce (NG)

SIDES

MUSTARD CREAMED LEEKS (NG, V)

PIGS IN BLANKETS (NG)

CRACKLING WITH BRANDY APPLE BUTTER(NG)

CAULIFLOWER CHEESE (V)

GARLIC & PARMESAN ROASTEDBABY POTATOES (NG,V)

SAUSAGEMEAT STUFFING

BUTTERED SEASONAL VEGETABLES (VE, V, NG)

TRUFFLE BACON CAULIFLOWER CHEESE

ONE | 5.00 TWO | 8.50 THREE | 11.50

WWW.THEBOATINNHAYTON.COM



The Boat Inn
— Hayton —

PUB ~ ACOMODATION ~ RESTAURANT