

# THE 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 CROQUETTES** 10.95  
*Truffle mayonnaise (V)*

**SOFT-SHELL PIL PIL** 12.95  
*Soft shell crab, chorizo, chili garlic butter & crusty bread (NG)*

**NDUJA SCOTCH EGG** 10.95  
*Sriracha mayonnaise*

**FRIED CONFIT BUFFALO WINGS** 9.95  
*Chilli, lime, coriander & Cajun sauce (NG)*

**SMOKED HADDOCK & SPINACH RISOTTO** 11.95  
*Parmesan tuille (V, NG)*

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

**FRIED BURRATA** 8.95  
*Toasted bread, marinated tomatoes, basil pesto & shallot crisps (NG, VE, V)*

## MAINS

**CHICKEN SUPREME** 19.50  
*Potato fondant, peas a la francaise and pea puree (NG)*

**PAN FRIED HALIBUT** 24.95  
*Buttered leeks, langoustine bisque, sea salt and garlic new potatoes, samphire(NG)*

**BEEF & SOFT-SHELL CRAB BURGER** 22.50  
*Pickles, onion, lettuce, house mustard sauce & skin on fries (NG)*

**HOME-MADE STEAK & ALE PIE** 15.95  
*Hand cut chips, minted peas and beef bone gravy.*

**ZING TING CHICKEN SALAD** 18.50  
*Torn chicken thighs, house salad, toasted peanuts with a papaya, coconut & coriander dressing (NG)*

**CONFIT PORK BELLY** *CHEF SIGNATURE DISH* 26.95  
*Grilled octopus, potato mousse, marrow jus, pancetta & caviar (NG)*

**CHORIZO & NIGELLA SEED BATTERED HADDOCK** 17.95  
*Confit chips, minted peas & sriracha dip*

**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)*

**HARRISA BEEF FILLET & SWORDFISH HANGING KEBAB** 26.95  
*Peppers, onions, side salad, skin on fries & roast garlic aioli (NG)*

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

**BURRATA & SUN BLUSH TOMATO SALAD** 14.25  
*Olives, croutons & balsamic glaze (NG, VE, V)*

## STEAKS

*Our steaks are 28 day's dry aged & locally source from National Parks*

## SIDES

*All served with hand cut chips, melted onion, confit cherry vine tomatoes & rocket*

**8 OZ RUMP STEAK (NG)** 20.45

**16 OZ RUMP STEAK (NG)** 28.75

**8 OZ FILLET STEAK (NG)** 29.95

**12 OZ RIB EYE (NG)** 28.25

**ADD A SAUCE:**

*Peppercorn, Red wine, Blue cheese, Chimichurri* + 4.00

**SALT & PEPPER CHIPS (NG, V, VE)** 6.25

**GARLIC & PARMESAN FOCACCIA** 5.00

**SKIN-ON FRIES (NG, VE, V)** 4.50

**HAND CUT CHIPS (NG, VE, VE)** 5.00

**BREAD & OLIVES (V)** 5.95

**ONION RINGS (V)** 5.00

**GARLIC & PARMESAN TRUFFLE BABY** 5.95

**POTATOES (NG, VE, V)**

**BUTTERED SEASONAL VEGETABLES (NG, V)** 5.00

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**The Boat Inn**  
— Hayton —

PUB ~ ACOMODATION ~ RESTAURANT