

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

KILN ROAST SMOKED SALMON
Pancetta, crispy poached egg and saffron aioli

10.95

FRIED MOZZARELA
Marinated tomato, pesto & chargrilled focaccia (NG, VE, V)

8.75

PULLED TANDOORI CHIKEN THIGTS
Flatbread, salad, mint yoghurt & chilli jam (NG)

9.45

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

10.95

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
Crackling & brandy apple butter sauce (NG)

17.95

CHICKEN SUPREME BONE IN
Sausage meat stuffing (NG)

17.95

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

15.95

MUSHROOM WELLINGTON (V)

16.95

MAINS

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

15.75

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

18.50

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

15.75

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

16.95

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

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