

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

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

10.95

PULLED TANDOORI CHICKEN THIGHS
Flatbread, salad, mint yoghurt & chilli jam (NG)

9.45

RED PEPPER HUMMUS
Nigella seed flatbread & house olives (NG, VE, V)

7.50

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

10.95

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

12.95

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

8.75

MAINS

CHICKEN SUPREME
Potato fondant, peas a la francaise & pea puree (NG)

19.50

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

24.95

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

22.50

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

15.95

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

15.75

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

26.95

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

17.95

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

18.50

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

16.95

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

26.95

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

15.75

THAI STYLE CURRIED LENTILS & SWEET POTATO
Peppers, sugar snap & sticky coconut rice (NG, VE, V)

17.50

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*

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

GARLIC & PARMESAN FOCACCIA 5.00

8 OZ RUMP STEAK (NG) 20.45

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

16 OZ RUMP STEAK (NG) 28.75

HAND CUT CHIPS (NG, VE, VE) 5.00

8 OZ FILLET STEAK (NG) 29.95

BREAD & OLIVES (V) 5.95

12 OZ RIB EYE (NG) 28.25

ONION RINGS (V) 5.00

ADD A SAUCE:

GARLIC & PARMESAN TRUFFLE BABY 5.95

Peppercorn, Red wine, Blue cheese, Chimichurri + 4.00

POTATOES (NG, VE, V)

BUTTERED SEASONAL VEGETABLES (NG, V) 5.00

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The Boat Inn
— Hayton —

PUB ~ ACOMODATION ~ RESTAURANT