

LUNCH MENU

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

MAINS

5OZ GAMMON STEAK <i>1 fried egg, pineapple salsa, hand cut chips & house salad (NG)</i>	10.25
HALF BEER BATTERED HADDOCK <i>Hand cut chips, minted crushed peas, tartare sauce & lemon wedge (NG)</i>	11.50
LUNCHTIME GNOCCHI <i>Red pesto & feta, parmesan cheese, spinach & basil (NG, VE, V)</i>	9.75
STEAK FRITES <i>4oz bavette steak (served medium rare), skin on fries, rocket & peppercorn sauce (NG)</i>	13.95

SANDWICHES

Our sandwiches are served on sourdough bread with skin on fries

FISH GOUJONS <i>Tartare sauce & crushed minted peas</i>	9.25
OPEN STEAK & STILTON (served medium rare) <i>Melted onions & rocket</i>	11.95
GRILLED MATURE CHEDDAR <i>Spice tomato chutney (V)</i>	8.50

SIDES

GARLIC & PARMESAN SOURDOUGH	5.00
SKIN-ON FRIES (NG, VE, V)	4.75
SWEET POTATO FRIES (NG, VE, V)	5.95
HOUSE SALAD (V, VE)	4.25
BREAD & OLIVES (V)	5.95
ONION RINGS (V)	5.25
BUTTERED SEASONAL VEGETABLES (NG, V)	5.00

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member of any allergies or intolerances, even if you are a regular guest. We produce our food in kitchens with shared equipment, therefore we cannot guarantee any item is allergen-free

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The Boat Inn
— Hayton —

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