

STEAK MENU

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

EVERY THURSDAY

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

TWO 28 DAYS AGED 8OZ RUMP STEAK

Served with hand cut chips, melted onion, field flat mushroom & confit tomatoes (NG)

Complimentary Bottle of Argentinian Malbec

For | 40.00

UPGRADE

8 OZ FILLET STEAK (NG)	7.00
12 OZ RIB EYE (NG)	6.95
18OZ COTE DE BOEUF - For 2 to share (NG)	12.75
24OZ THE BOAT INN CLUB STEAK - For 2 to share (NG)	16.50

SAUCES

PEPPERCORN | RED WINE | BLUE CHEESE | CHEESE & TRUFFLE 4.00

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

WWW.THEBOATINNHAYTON.COM



The Boat Inn
— Hayton —

PUB ~ ACOMODATION ~ RESTAURANT