

# SUNDAY MENU

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

**THE BEE'S KNEES**  
*Gin, orange juice, honey, lemon juice*

9.00

**PONTE PROSECCO**  
*defined, subtly rounded, expressive flavours (125ml)*

5.50

## STARTERS

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**WILD MUSHROOMS ON TOAST** 8.25  
*Garlic wild mushrooms, parmesan & truffle glaze (NG, VE, V)*

**RIB FINGERS & WINGS** 7.95  
*Honey BBQ sauce & blue cheese dip (NG)*

**SALT & PEPPER PRAWNS** 9.95  
*Lightly battered prawns, peppers, onions, garlic, coriander & sour dough bread (NG)*

**NDUJA SCOTCH EGG** 8.75  
*Runny egg, bacon jam & garlic croutons*

## ROASTS

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*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 SIRLOIN (SERVED PINK) (NG)** 18.95

**ROASTED RIB EYE OF PORK** 17.95  
*Crackling & brandy apple butter sauce (NG)*

**CHICKEN SUPREME BONE IN** 17.95  
*Sausage meat stuffing (NG)*

**THE ALL-VEGETABLE ROAST (NG,VE, V)** 15.95

**MUSHROOM WELLINGTON ( V)** 16.95

## MAINS

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**RED PESTO & FETA GNOCCHI** 15.75  
*Parmesan cheese, spinach & basil (NG, VE, V)*

**THE BOAT INN 8OZ CHUCK & RUMP BURGER** 18.50  
*Smokey bacon & Monterrey Jack cheese, pickles, onion, lettuce, home-made burger sauce & skin on fries (NG)*

**CHIMICHURRI & EGGS** 17.25  
*8oz bavette steak (served medium rare), skin on fries, 2 hens' egg & chimichurri (NG)*

**WAINWRIGHT BEER BATTERED HADDOCK** 16.50  
*Hand cut chips, minted crushed peas, tartare sauce & lemon wedge (NG)*

## SIDES

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**MUSTARD CREAMED LEEKS (NG, V)**

**PIGS IN BLANKETS (NG)**

**CRACKLING WITH BRANDY APPLE BUTTER(NG)**

**CAULIFLOWER CHEESE (V)**

**GRATIN POTATOES**

**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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**The Boat Inn**  
— Hayton —

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