

# THE 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

**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*

## M A I N S

**CHICKEN SUPREME** 16.95  
*Bacon, chive mash, truffle & cheese sauce (NG)*

**PORK RIBEYE** 18.50  
*Lemon & garlic roasted ribeye, potato gratin, carrot & swede puree, parsnip crisps, brandy apple sauce (NG)*

**5 SPICES CHICKEN HANGING KEBAB** 16.95  
*Skin on fries, salad, flatbread & sweet chilly mayo dip (NG)*

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

**100Z GAMMON STEAK** 16.25  
*2 fried egg, pineapple salsa, hand cut chips & house salad (NG)*

**INDIVIDUAL HOME-MADE STEAK & ALE PIE** 16.50  
*Hand cut chips, minted crushed peas & rich red wine gravy.*

**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)*

**HOME-MADE LASAGNE** 16.25  
*Topped with cheese sauce & balsamic glaze with garlic sourdough & house salad*

**14 HOURS SLOW BRAISED PORK RIBS** 17.00  
*Marinated in our special selection of spices, smothered in honey BBQ sauce, sweet potato fries & house slaw (NG)*

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

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

## STEAKS

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

*All served with hand cut chips, melted onion, field flat mushroom & confit tomatoes*

**8 OZ RUMP (NG)** 20.50

**12 OZ RIB EYE (NG)** 28.25

**8 OZ BAVETTE - Served Medium Rare (NG)** 19.95

### ADD A SAUCE:

*Peppercorn, Red wine, Blue cheese, Cheese & truffle + 4.00*

## SI D ES

**SALT & PEPPER CHIPS (NG, V, VE)** 6.50

**GARLIC & PARMESAN SOURDOUGH** 5.00

**SKIN-ON FRIES (NG, VE, V)** 4.75

**SWEET POTATO FRIES (NG, VE, V)** 5.95

**HAND CUT CHIPS (NG, VE, V)** 5.50

**BREAD & OLIVES (V)** 5.95

**ONION RINGS (V)** 5.25

**BUTTERED SEASONAL VEGETABLES (NG, V)** 5.00

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**The Boat Inn**  
— Hayton —

PUB ~ ACOMODATION ~ RESTAURANT