

THE MENU

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

Naked & Famous cocktail | 9.25
Aperol, Tequila, Benedictine, lime juice

Morajo prosecco, defined, | 6.50
subtly rounded, expressive flavours (125ml)

Negroni cocktail, | 9.00
Gin, Campari, Martini Rosso, bitters

NIBBLES

House marinated olives (V, VE, NG) | 4.25

Garlic & parmesan sourdough (V) | 5.00

Toasted sourdough & olives, | 6.00
sea salt, butter (V)
Add olive oil & balsamic 1.95

Smoked harissa hummus, | 6.50
grilled flatbread, pomegranate seeds (V, VE)

Sun blushed tomato & feta, | 5.45
(V, VE, NG)

STARTERS

Chilli & lime fishcake, | 9.95
prawn, kiln roast salmon, garlic aioli,
pomegranate seeds (V)

Baked camembert to share, | 14.95
toasted sourdough, spiced plum chutney
(V, NG when served with a non-gluten roll)

Wild mushroom & stilton, | 8.45
white wine, garlic, truffle oil (V, VE, NG when
served with a non-gluten roll)

Pork & sage scotch egg, | 9.25
piccalilli, herb oil, cheddar crisp

Slow confit hot wings | 8.50
Buffalo hot sauce, ranch dip, chives (NG)

Goat cheese bon-bons | 7.95
Beetroot purée, pomegranate seeds, soft
herbs (V, NG)

MAINS

Thatcher's Gold battered haddock, | 17.50
hand cut chips, minted crushed peas,
homemade tartare sauce, lemon wedge (NG)

14 hours slow braised pork ribs, | 19.95
marinated in our special selection of spices,
smothered in honey BBQ sauce, sweet potato
fries & house slaw (NG)

Pan roasted halibut, | 23.95
langoustine bisque, dauphinoise potato, green lip
mussels (NG)

Braised pork rib eye, | 19.45
chorizo & mix bean stew, gratin potato, herb oil,
cheddar crisp (NG)

Beef Ragu pappardelle, | 16.75
parmesan, garlic sourdough

Chicken Caesar salad, | 17.45
baby gem, chicken supreme, parmesan,
garlic croutons, Caesar sauce, anchovies,
bacon crisp (NG)

Chimichurri & eggs, | 22.00
8oz sirloin steak (served medium rare), skin on
fries, 2 hens' eggs, chimichurri salsa (NG)

8oz bacon chop, | 17.95
2 hens' eggs, pineapple salsa, hand cut chips &
house salad (NG)

Moroccan spiced hanging kebab, | 18.95
chicken thighs, ras el hanout spice, flat
bread, skin on fries, house salad, minted
crème fraîche dip (NG when served with a non-
gluten roll)

Homemade steak & ale pie, | 17.95
hand cut chips, minted crushed peas & rich red
wine gravy

Chicken Forestier, | 18.95
wholegrain mustard mash, white wine garlic
wild mushrooms, silver skin onions (NG)

Mint pesto gnocchi, | 15.95
spinach, feta, grilled sourdough (NG, VE, V)

STEAKS AND BURGERS

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

4oz Moving mountains burger | 15.95
brown seeded bun, pickles, red onion, lettuce,
burger relish, skin on fries (NG, VE, V)

8oz rump steak | 21.45
hand cut chips, melted onion, field flat mushroom
& confit vine tomatoes (NG)

8oz chuck & rump burger, | 18.50
sourdough bun, smoked streaky bacon,
Emmental cheese, pickles, red onion, lettuce,
home-made burger sauce,
skin on fries (NG when served without a bun)

12oz rib eye steak | 29.50
hand cut chips, melted onion, field flat mushroom
& confit vine tomatoes (NG)

6oz lamb & mint burger, | 17.45
pink brioche bun, pickles, red onion, lettuce,
beetroot tzatziki, sweet potato fries (NG when
served without a bun)

8oz sirloin steak | 25.95
hand cut chips, melted onion, field flat mushroom
& confit vine tomatoes (NG)

8oz fillet steak | 32.95
hand cut chips, melted onion, field flat mushroom
& confit vine tomatoes (NG)

Add a sauce: peppercorn, blue cheese, béarnaise, red wine | 3.45

SIDES

Skin-on seasoned fries (V, VE, NG) | 4.95
Add truffle & parmesan 1.95

Hand cut chips (V, VE, NG) | 5.50
Add truffle & parmesan 1.95

Sweet potato fries (V, VE, NG) | 5.95
Add truffle & parmesan 1.95

Salt & Pepper chips (V, VG, NG) | 6.50

Onion rings (V, VG, NG) | 5.45

House slaw (V, VG, NG) | 3.45

Crunchy vegetables (V, VG, NG) | 4.45

Spinach & chilli (V, VG, NG) | 4.95

Mixed house salad | 3.45
lemon & olive oil dressing (V, VE, NG)

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For all tables, an optional service charge of 10% has been added to your bill. Gratitudes are appreciated and fully passed on to the team.

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