# **STEAK MENU**

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

## EVERY TUESDAY & THURSDAY

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

#### Two 28 day's dry aged 8oz rump steak Served with triple cooked chips, field flat mushroom & cherry vine tomatoes (NG)

Complimentary bottle of Argentinian Malbec For | 45.00

## UPGRADE

All our sheering steaks must be preordered at least 24 hours in advance

<b>8oz Sirloin steak</b> (NG)	6.50	<b>12oz Rib eye steak</b> (NG)	8.50
<b>24oz The Boat Inn Club steak,</b> for 2 people to share (NG)	18.50	<b>36oz Cowboy steak,</b> for 2 people to share (NG)	25.00
<b>Add a sauce:</b> peppercorn, blue cheese, béarnais	3.45 se, red wine		

### SIDES

Onion rings (V, VG, NG)	5.45	Mixed house salad	3.45
House slaw (V, VG, NG)	3.45	lemon & olive oil dressing (V, VE, NG)	
	10.10	Seasonal vegetables (V, VG, NG)	4.45

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. Gratuities are appreciated and fully passed on to the team.



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The Boat Inn — Hayton —



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