# **SUNDAY MENU**

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

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

6.50 Morajo prosecco, defined, subtly rounded, expressive flavours (125ml) Negroni cocktail, Gin, Campari, Martini Rosso, bitters 19.00

#### **NIBBLES**

Toasted sourdough & olives,

sea salt, butter (v) Add olive oil & balsamic 1.95 Garlic & parmesan sourdough (V) | 5.00

House marinated olives (V, VE, NG)

4.25

#### STARTERS

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

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

Salt & pepper squid, spicy mayo (V)

9.75

Pork scotch egg, home made pickle

Halloumi fries 8.25 Sriracha mayo (NG)

|6.00

7.50

7.95 Pate of the day, sourdough, home-made pickle (NG)

#### ROASTS

All roasts are served with carrot & swede puree, braised red cabbage, roast potatoes, seasonal vegetables, mash, home made Yorkshire pudding & rich red wine gravy

28 day's dry aged sirloin of beef, cooked medium rare

(NG when served without a Yorkshire pudding) (well done available upon request)

Roasted leg of lamb, cooked medium rare

> (NG when served without a Yorkshire pudding) (well done available upon request)

22.95 Roasted rib eye of pork, crackling & brandy apple sauce

18.25

(NG when served without a Yorkshire pudding)

The all-vegetable roast,

Mustard creamed leeks & cauliflower cheese (V, NG when served without a Yorkshire pudding)

Chicken supreme bone in, 14.75

118.95 sausage meat stuffing (NG when served without a Yorkshire pudding)

Mushroom & Stilton Wellington, | 16.45 (V, NG when served without a Yorkshire pudding)

## **MAINS**

All sides are: One | 5.00 Two | 8.50 Three | 11.50

| 19.95

Pesto gnocchi, 15.25 parmesan, grilled sourdough (NG, VE, V)

/18.50 8oz beef burger, sourdough bun, smoked streaky bacon, Monterey Jack cheese, pickles, red onion,

skin on fries, slaw (NG when served without a bun)

lettuce, tomato, red currant jelly,

Chicken Caesar salad,

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

Thatcher's Gold battered haddock, | 17.50 triple cooked chips, mushy peas, tartare sauce, lemon wadge (NG)

## SIDES

Pigs in blankets (V, NG)

Mustard creamed leeks (NG)

Sausage meat stuffing

Roasted potatoes (NG)

Braised red cabbage (V, VG, NG)

Cauliflower cheese (v)

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