## THE MENU

<i>Naked &amp; Famous cocktail</i>  9.25 Aperol, Tequila, Benedictine, lime juice	<i>Morajo prosecco, defined, subtly rounded, expressive flavour</i>	6.50 rs (125ml)	<b>Negroni cocktail,</b> Gin, Campari, Martini Rosso, bitters	9.00
	NIBBLES			
Toasted sourdough & olives, sea salt, butter (V) Add olive oil & balsamic 1.956.00	Garlic & parmesan sourdough (V)	)   5.00	House marinated olives (V, VE, NG)	4.25
	STARTERS			
<b>Creamy mushroom &amp; stilton,</b> [8.45 white wine, garlic (V, VE, NG when served with a non-gluten roll)	<b>Baked camembert to share,</b> toasted sourdough, chutney (V, NG when served with a non-gluten r	14.95	<b>Salt &amp; pepper squid,</b> spicy mayo (V)	9.75
Pork scotch egg,8.25home made pickle	<b>Halloumi fries</b> Sriracha mayo (NG)	7.50	<b>Pate of the day,</b> sourdough, home-made pickle (NG)	7.95
	MAINS			
<b>Thatcher's Gold battered haddock,</b>  17.5 triple cooked chips, mushy peas, tartare sauce, lemon wadge (NG)	50 <b>Slow braised pork ribs,</b> marinated in oriental spices, hone sweet potato fries & house slaw (I		<b>Steak &amp; eggs,</b> , 8oz sirloin steak (served medium ra fries, 2 hens' eggs, mustard may	
<i>Moroccan spiced hanging kebab,</i>  18.9 chicken thighs, flat bread, skin on fries, house salad, chilli mayo (NG when served with	rice, crispy bacon (NG)	14.95	<b>Lasagne,</b> garlic sourdough, house salad	17.25
non-gluten roll))	<b>Curry of the day,</b> flat bread, rice, mini pappadums	16.95	<b>Cottage pie,</b> seasonal vegetables, mash potatoe.	18.75 s (NG)
Homemade pie of the day,  17.9 Mash potatoes, seasonal vegetables, bacon gravy	5 <b>Pesto gnocchi,</b> parmesan, grilled sourdough (NC	15.25 5, ve, v)	Chicken Caesar salad,	17.45
<i>Chicken Supreme,</i>   18.9 creamy white wine garlic mushrooms, mash potatoes (NG)	5 <b>8oz bacon chop,</b> 2 hens' eggs, triple cooked chips & pickle (NG)	17.50 home-made		

## STEAKS AND BURGERS

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

				0.00
Mushroom & Halloumi burger, sourdough bun, flat field mushro skin on fries, slaw (V, NG when serve	oom, chilli jam,	<b>12oz rib eye steak</b> triple cooked chips, field flat mu vine tomatoes (NG)	29.50 ushroom & cherry	Tr
<b>6oz lamb &amp; mint burger,</b> sourdough bun, pickles, red onion tomato, Monterey Jack cheese, i sweet potato fries (NG when served	red currant jelly,	<b>8oz rump steak</b> triple cooked chips, field flat mu vine tomatoes (NG) <b>8oz sirloin steak</b>	21.45 ushroom & cherry  25.95	SI
<b>8oz beef burger,</b> sourdough bun, smoked streaky Monterey Jack cheese, pickles, r lettuce, tomato, red currant jelly skin on fries, slaw (NG when served	ed onion, ',	triple cooked chips, field flat mu vine tomatoes (NG)		Se
				le

## SI D ES

- Skin-on seasoned fries (V, VE, NG) | 4.95 Add cheese 1.25
  - Triple cooked chips (V, VE, NG) | 5.50 Add cheese 1.25

Sweet potato fries (V, VE, NG) | 5.95 Add cheese 1.25

Onion rings (V, VG, NG) | 5.45

House slaw (V, VG, NG) | 3.45

Seasonal vegetables (V, VG, NG) | 4.45

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

Please advise a team member recipes can change guarantee



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