

THE MENU

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

Naked & Famous cocktail, Aperol, Tequila, Benedictine, lime juice	9.25	Morajo prosecco, defined, subtly rounded, expressive flavours (125ml)	6.50	Negroni cocktail, Gin, Campari, Martini Rosso, bitters	9.00
---	------	---	------	--	------

NIBBLES

Toasted ciabatta & olives, sea salt, butter (V) Add: olive oil & balsamic 1.95	7.50	Garlic & parmesan ciabatta (V)	5.50	House marinated olives (V, VE, NG)	5.95
---	------	---	------	---	------

STARTERS

Halloumi fries, sriracha mayo (V, NG)	7.95	Baked camembert to share, toasted ciabatta, chutney (V, NG when served with a non-gluten roll)	14.95	Cured smoked salmon, blinis, house salad & crème fresh (V, NG when served without the blinis)	8.75
Tempura king prawns, garlic aioli (V)	9.95	Salt & pepper squid, spicy mayo (V)	9.95	Antipasti plater to share, marinated olives, Prosciutto crudo, salami Milano, Coppa, pancetta, sun dried tomatoes, ciabatta (NG when served with a non-gluten roll)	24.50
Fish plater to share, whitebait, cured smoked salmon, tempura king prawns, salt & pepper squid, aioli, flat bread (V, NG when served with a non-gluten roll)	24.95	Rib finger & wings, BBQ sauce & house slaw (NG)	8.95	Whitebait, tartare sauce (V)	7.25
Creamy mushroom & stilton, white wine, garlic (V, VE, NG when served with a non-gluten roll)	8.50	Meat plater to share, lamb koftas, rib fingers, chicken wings, jerk chicken bites, minted crème fresh, house slaw flat bread (NG when served with a non-gluten roll)	26.50	Lamb Koftas, flat bread, minted crème fresh (NG when served with a non-gluten roll)	9.25

MAINS

Thatcher's Gold battered haddock, triple cooked chips, mushy peas, tartare sauce, lemon wadge (NG)	17.95	Slow braised pork ribs, marinated in oriental spices, honey BBQ sauce, sweet potato fries & house slaw (NG)	19.95	Super food salad, chickpea, quinoa, sweetcorn, tomato, peppers, mixed herbs, coriander, olive oil (VE, V, NG) Add: sea bass, king prawns, chicken supreme, sirloin steak 4.95	14.50
Jerk spiced hanging kebab, chicken thighs, flat bread, skin on fries, house salad, chilli mayo (NG when served with a non-gluten roll))	19.75	Curry of the day, flat bread, rice, mini pappadums	16.95	Hot smoked salmon salad, house salad, olives, croutons, crispy poached egg, lemon oil (NG when served without croutons)	19.50
Prawn & chorizo pappardelle, parmesan cheese	17.00	Steak & eggs, 8oz sirloin steak (served medium rare), skin on fries, 2 hens' eggs, mustard mayo (NG)	23.95	Chicken Caesar salad, baby gem, chicken supreme, parmesan, croutons, Caesar sauce, anchovies, bacon crisp (NG when served without croutons)	17.95
Chicken Supreme, creamy white wine garlic mushrooms, mash potatoes (NG)	18.95	Homemade pie of the day, Mash potatoes, seasonal vegetables, bacon gravy	18.00	Sunny vibes salad, tomatoes, curly kale, soya beans, red onion, quinoa, brown rice, olive oil & balsamic (VE, V, NG) Add: sea bass, king prawns, chicken supreme, sirloin steak 4.95	14.75
Lasagne, garlic sourdough, house salad	17.50	8oz bacon chop, 2 hens' eggs, triple cooked chips, grilled pineapple & house salad (NG)	18.50		
Chilli con carne, rice, crispy bacon (NG)	14.95				

SALADS

STEAKS AND BURGERS

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

Mushroom & Halloumi burger, sourdough bun, flat field mushroom, chilli jam, skin on fries, slaw (V, NG when served without a bun)	16.45	12oz rib eye steak, triple cooked chips, field flat mushroom & cherry vine tomatoes (NG)	30.50
6oz lamb & mint burger, sourdough bun, pickles, red onion, lettuce, slaw tomato, Monterey Jack cheese, chilli jam, sweet potato fries (NG when served without a bun)	17.95	8oz rump steak, triple cooked chips, field flat mushroom & cherry vine tomatoes (NG)	22.45
8oz beef burger, sourdough bun, smoked streaky bacon, Monterey Jack cheese, pickles, red onion, lettuce, tomato, chilli jam, skin on fries, slaw (NG when served without a bun)	18.50	8oz sirloin steak, triple cooked chips, field flat mushroom & cherry vine tomatoes (NG)	28.95
Add a sauce: peppercorn, blue cheese, mushroom	3.45	8oz fillet steak, triple cooked chips, field flat mushroom & cherry vine tomatoes (NG)	37.50

SIDES

Skin-on seasoned fries (V, VE, NG) 4.95 Add truffle & parmesan 1.95
Triple cooked chips (V, VE, NG) 5.50 Add truffle & parmesan 1.95
Sweet potato fries (V, VE, NG) 5.95 Add truffle & parmesan 1.95
Onion rings (V, VE, NG) 5.45
House slaw (V, VE, NG) 3.45
Seasonal vegetables (V, VE, NG) 4.45
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. Gratuities are appreciated and fully passed on to the team.

WWW.THEBOATINNHAYTON.COM



The Boat Inn

— Hayton —

PUB ~ ACCOMMODATION ~ RESTAURANT