

SUNDAY 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
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Toasted bread & olives,
sea salt, butter, olive oil & balsamic (VE, V, NG)

per person | 4.00

STARTERS

Mozzarella bricks, giant deep-fried mozzarella with a hot sriracha honey drizzle & sour cream(V)	9.00	Mititei, AKA Romanian Smalls, A traditional Romanian kebab packed full of herbs and spices served with flatbread & mustard mayo (NG when served with a non-gluten roll)	9.00	Halloumi fries, chilli jam(V, NG)	7.00
Crab, prawn and chorizo risotto, creamy risotto with fresh crab meat, breaded prawns & iberico chorizo topped with parmesan (NG)	11.00	Grilled pitta bread, falafel, whipped Feta & olive tapenade(V)	8.00	Pork belly bites, BBQ marinated pork belly with a homemade smokey chorizo & apple jam (NG)	10.00

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

Roasted beef rib eye, cooked medium rare (NG when served without a Yorkshire pudding) (well done available upon request)	23.00	Roasted leg of lamb, cooked medium rare (NG when served without a Yorkshire pudding) (well done available upon request)	22.00	Roasted pork belly, crackling & brandy apple sauce (NG when served without a Yorkshire pudding)	19.00
The all-vegetable roast, cauliflower cheese (V, NG when served without a Yorkshire pudding)	15.00	Chicken supreme, sausage meat stuffing (NG when served without a Yorkshire pudding)	19.00	Mushroom & Stilton Wellington, (V, NG when served without a Yorkshire pudding)	17.00

MAINS

Crab, prawn and chorizo risotto, creamy risotto with fresh crab meat, breaded prawns and iberico chorizo topped with parmesan (NG)	19.00	Chicken Caesar salad, baby gem, torn chicken thighs, parmesan, croutons, Caesar sauce, anchovies, crispy bacon (NG when served without croutons)	16.50
The triple double burger, classic double patty, double bacon and double cheese in a toasted bun with lettuce, onion and pickles, ketchup & American mustards, skin on fries (NG when served without a bun)	18.50	Cajun fish bun, breaded Cajun haddock in a toasted bun topped with house slaw, lettuce and pickles with fries & sriracha mayo (V, NG when served without a bun)	15.50

SIDES

Pigs in blankets (V, NG)

Sausage meat stuffing

Roasted potatoes (NG)

Braised red cabbage (V, VG, NG)

Cauliflower cheese (V)

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

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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