

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
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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

MAINS

Hanging kebab, gochujang marinated pork belly, king prawn & iberico chorizo with steamed rice and a soy, honey & ginger dip (NG)	20.00	Super food poke bowl, chickpea, quinoa, sweetcorn, tomato, peppers, mixed herbs, coriander, curly kale, soya beans, red onion, brown rice, zesty coriander dressing (VE, V, NG)	14.50	Chicken Caesar salad, baby gem, torn chicken thighs, parmesan, croutons, Caesar sauce, anchovies, crispy bacon (NG when served without croutons)	16.50
Home made Lasagne, garlic bread, house salad	17.50	Mititei, AKA Romanian Smalls, A traditional Romanian kebab packed full of herbs and spices served with flatbread, mustard mayo & skin on fries (NG when served with a non-gluten roll)	17.00	Crab, prawn and chorizo risotto, creamy risotto with fresh crab meat, breaded prawns and iberico chorizo topped with parmesan (NG)	19.00
Bacon chop, 2 hens' eggs, triple cooked chips, pineapple salsa & house salad (NG)	18.50	Steak & ale pie , triple cooked chips, minted mushy peas & red wine gravy	18.00	Hawkstone battered haddock, triple cooked chips, minted mushy peas, tartare sauce (NG)	18.00
Tandoori king prawn sizzler, spiced king prawns served sizzling with peppers, onions & chili with flatbread, pilau rice & mint yoghurt (NG when served with a non-gluten roll)	18.00				

STEAKS AND BURGERS

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

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	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
Chicken thigh burger, southern fried chicken thighs, doused in a Korean BBQ sauce topped with kimchi slaw & a soy garlic mayo served with spiced fries (NG when served without a bun)	16.50	8oz rump steak, triple cooked chips, Caesar salad (NG)	21.50
		8oz sirloin steak, triple cooked chips, Caesar salad (NG)	22.50

Add a sauce: peppercorn, blue cheese | 3.50

SIDES

Skin-on seasoned fries (V, VE, NG) 5.00 Add truffle & parmesan 1.50
Triple cooked chips (V, VE, NG) 5.50 Add truffle & parmesan 1.50
Onion rings (V, VE, NG) 5.00
Seasonal vegetables (V, VE, NG) 4.50
House Slaw (NG) 3.50
Mixed house salad 3.50 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.

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The Boat Inn

— Hayton —

PUB ~ ACCOMMODATION ~ RESTAURANT