

# SUNDAY MENU

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

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

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

per person | 4.00

## STARTERS

<b>Mozzarella bricks,</b> giant deep-fried mozzarella with a hot sriracha honey drizzle & sour cream(V)	9.00	<b>Mititei, AKA Romanian Smalls,</b> 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	<b>Halloumi fries,</b> chilli jam(V, NG)	7.00
<b>Crab, prawn and chorizo risotto,</b> creamy risotto with fresh crab meat, prawns & iberico chorizo topped with parmesan (NG)	11.00	<b>Grilled pitta bread,</b> falafel, whipped Feta & olive tapenade(V)	8.00	<b>Baked meatballs,</b> with a classic Napoli sauce, topped with mozzarella served with garlic bread (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

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

## MAINS

<b>Crab, prawn and chorizo risotto,</b> creamy risotto with fresh crab meat, breaded prawns and iberico chorizo topped with parmesan (NG)	19.00	<b>Chicken Caesar salad,</b> baby gem, torn chicken thighs, parmesan, croutons, Caesar sauce, anchovies, crispy bacon (NG when served without croutons)	16.50
<b>The triple double burger,</b> 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	<b>Cajun fish bun,</b> 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.

WWW.THEBOATINNHAYTON.COM



# **The Boat Inn**

— Hayton —

PUB ~ ACCOMMODATION ~ RESTAURANT