THE MENU

Naked & Famous cocktail, 9.25 Aperol, Tequila, Benedictine, lime juice	<i>Morajo prosecco, defined,</i> 6.5 subtly rounded, expressive flavours (125n		Negroni cocktail, Gin, Campari, Martini Rosso, bitters	9.00
Toasted bread sea salt, butter,	& olives, olive oil & balsamic (VE, V, NG)	perpe	erson 4.00	
	STARTERS			
zzarella bricks,9.00Mititei, AKA Romanian Smalls,Int deep-fried mozzarellaA traditional Romanian kebab packetInt deep-fried mozzarellaFull of herbs and spices served withInt deep-f		9.00 ed	Halloumi fries, chilli jam(V, NG)	7.00
	(NG when served with a non-gluten roll)		Baked meatballs, with a classic Napoli sauce, topp	10.(ad with
Crab, prawn and chorizo risotto, 11.00 creamy risotto with fresh crab meat, prawns & iberico chorizo topped with parmesan (NG)	Grilled pitta bread, falafel, whipped Feta & olive tapenade(V)	8.00	mozzarella served with garlic bre	
	MAINS			
Mititei, AKA Romanian Smalls, 17.00 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)	Super food poke bowl, chickpea, quinoa, sweetcorn, tomat peppers, mixed herbs, coriander, cu soya beans, red onion, brown rice, z coriander dressing (VE, V, NG)	rly kale,	Bacon chop,	18
Crab, prawn and chorizo risotto, 19.00 creamy risotto with fresh crab meat, prawns & iberico chorizo topped with parmesan (NG)	Hanging kebab, grilled marinated chicken souvlaki, hous salad, pitta bread, skin on fries & tzatzik (NG when served with a non-gluten roll)		2 hens' eggs, triple cooked chip pineapple salsa & house salad Spicy meatballs linguine,	(NG) 17
Tandoori king prawn sizzler, 18.00 spiced king prawns served sizzling with		16.50	meatballs in a classic Napoli sa linguine, jalapeños & Grana Pa Hawkstone battered baddock	Idano

spiced king prawns served sizzling with peppers, onions & chili with flatbread, pilau rice & mint yoghurt (NG when served with a non-gluten roll)

baby gem, torn chicken thighs, parmesan,

croutons, Caesar sauce, anchovies, crispy bacon (NG when served without croutons)

| 18.00 Hawkstone battered haddock, triple cooked chips, minted mushy peas, tartare sauce (NG)

STEAKS AND BURGERS

Cajun fish bun, 15.50 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)	The triple double burger, 18.50classic 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)
Chicken thigh burger, 16.50 southern fried chicken thighs, doused in a Korean BBQ sauce topped with kimchi slaw	Picanha rump steak 8oz, 21.50triple cooked chips, Caesar salad (NG)
& a soy garlic mayo served with spiced fries (NG when served without a bun)	<i>Sirloin steak 8oz,</i> 22.50 <i>triple cooked chips, Caesar salad (NG)</i>

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 wher recipes can change. We guarantee any in



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