

LUNCH 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)

| 5.50

LITE BITES

Halloumi fries,
chilli jam(V, NG)

| 4.00

Mozzarella brick,
giant deep-fried mozzarella with a hot sriracha
honey drizzle & sour cream(V)

| 5.00

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)

| 4.50

Grilled pitta bread,
whipped Feta with honey & chilli sesame (V)

| 4.00

SANDWICHES

Maple pepper glazed pork belly bun,
lettuce, onion, pickles, mustard mayo & skin on fries

| 12.00

Sun blush tomato and roast peppers,
mozzarella & pesto on focaccia with skin on fries (V)

| 11.00

Roasted beef ribeye,
gorgonzola and onion jam on toasted seasonal rye with
rosemary & sea salt skin on fries

| 13.50

Chicken tenders bun,
cheddar, bacon, lettuce, onion, Korean BBQ sauce & skin on
fries

| 12.00

Pan grilled vintage cheddar and mozzarella,
home-made onion jam on fresh sourdough & skin on fries (V)

| 11.00

Halloumi and salad pitta,
chilli jam & skin on fries (V)

| 10.00

MAINS

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

| 11.00

Home-made cheeseburger
4oz burger patty, crispy streaky bacon, mustard sauce, lettuce,
pickles & skin on fries
Add another burger patty 5.00

| 12.00

Chicken Caesar salad,
baby gem, torn chicken thighs, parmesan, croutons,
Caesar sauce, anchovies & crispy bacon (NG when served
without croutons)

| 10.50

Indian poke bowl,
Lightly spiced blend of pepper, tomatoes, broad beans,
chickpeas & quinoa with spiced cauli fritz (VE, V, NG)

| 13.00

Crab, prawn and chorizo risotto,
creamy risotto with fresh crab meat,
prawns & iberico chorizo topped with parmesan (NG)

| 11.00

Chicken quesadilla,
marinated chicken cooked with peppers & onions
toasted in a tortilla with cheese

| 11.00

Fettuccini Manzo ,
pan fried steak, gorgonzola, chilli, basil, garlic & fettuccini pasta
in a cream sauce

| 12.00

Bacon chop,
1 hens' egg, triple cooked chips (NG)

| 12.00

SIDES

Skin-on seasoned fries (V, VE, NG)
Add truffle & parmesan 1.50

| 5.00

House Slaw (NG)

| 3.50

Triple cooked chips (V, VE, NG)
Add truffle & parmesan 1.50

| 5.50

Mixed house salad,
French dressing (V, VE, NG)

| 3.50

Onion rings (V, VE, NG)

| 5.00

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