

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)	5.50	Negroni cocktail, Gin, Campari, Martini Rosso, bitters	9.00
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Bread board, selection of artisan bread, whipped feta, mixed olives, sea salt butter, olive tapenade, olive oil & balsamic (VE, V, NG)	to share 11.00
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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	Grilled flat breads, whipped Feta with honey & chilli sesame, olive tapenade (V)	8.00
Gambas pil pil, king prawns cooked with butter, chorizo, garlic & chilli, crusty bread (NG)	10.00	Halloumi fries, chilli jam(V, NG)	7.00	Nashville chicken tenders, chilli, mango & lime dip	10.00

MAINS

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	Indian poke bowl, Lightly spiced blend of pepper, tomatoes, broad beans, chickpeas & quinoa with spiced cauli fritz (VE, V, NG)	16.50	Steak & ale pie , triple cooked chips, minted mushy peas & red wine gravy	18.00
Crab, prawn and chorizo risotto, creamy risotto with fresh crab meat, prawns & iberico chorizo topped with parmesan (NG)	19.50	Hanging kebab, grilled marinated chicken souvlaki, house salad, pitta bread, skin on fries & tzatziki sauce (NG when served with a non-gluten roll)	20.00	Bacon chop, 2 hens' eggs, house salad & triple cooked chips (NG)	16.00
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	Chicken Caesar salad, baby gem, torn chicken thighs, parmesan, croutons, Caesar sauce, anchovies, crispy bacon (NG when served without croutons)	17.00	Fettuccini Manzo , Pan fried steak, gorgonzola, chilli, basil, garlic & fettuccini pasta in a cream sauce	18.00
				Hawkstone battered haddock, triple cooked chips, minted mushy peas, tartare sauce (NG)	18.00

STEAKS AND BURGERS

Fajita haddock bun, southern fried marinated haddock in a toasted milk bun, lettuce, onion, peppers, lemon mayo & salsa, skin on fries (V, NG when served without a bun)	16.50	Pork belly bun, maple pepper glazed pork belly in a toasted milk bun , lettuce, onion, pickles, cheese, mustard mayo & skin on fries (NG when served without a bun)	17.50
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	Picanha rump steak 8oz, triple cooked chips, Caesar salad (NG)	21.50
		Sirloin steak 12oz, triple cooked chips, Caesar salad (NG)	28.50

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
House Slaw (NG)	3.50
Mixed house salad	3.50
French dressing (V, VE, NG)	

Add a sauce: peppercorn, blue cheese | 3.50

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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