

SUNDAY MENU

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

Morajo prosecco, defined, | 5.50
subtly rounded, expressive flavours (125ml)

Baileys Caramel Martini, | 9.95
Bacardi spiced, Baileys, caramel syrup, crème de cacao, double cream, angostura bitters

Bread board, to share | 11.00
selection of artisan bread, whipped feta, mixed olives, sea salt butter, olive tapenade, olive oil & balsamic (VE, V, NG when served with a non-gluten roll)

STARTERS

Slow roasted tomato & red pepper soup, | 7.00
with fresh vines bakery focaccia (V, VE, NG when served with a non-gluten roll)

Gambas pil pil, | 10.00
king prawns cooked with butter, chorizo, garlic & chilli, crusty bread (NG when served with a non-gluten roll)

Filo wrapped goats cheese fritz, | 8.00
balsamic onions, fig and charred chicory (V)

Kiln roast salmon pate, | 9.00
on toast with pickled beets & creme fraiche (V, NG when served with a non-gluten roll)

Shredded duck bon bons, | 10.00
cucumber and spring onion salad, hoisin sauce & kimchi sesame (V)

ROASTS

All roasts are served with carrot & swede puree, creamed spinach, roast potatoes, seasonal vegetables, mash, home-made Yorkshire pudding & rich red wine gravy

Roasted beef rib eye, | 23.00
cooked medium rare
(NG when served without a Yorkshire pudding)
(well done available upon request)

Roasted pork belly, | 19.00
crackling (NG when served without a Yorkshire pudding)

Turkey ballotine, | 21.00
(NG when served without a Yorkshire pudding)

Roasted leg of lamb, | 22.00
cooked medium rare
(NG when served without a Yorkshire pudding)
(well done available upon request)

Mushroom & Stilton Wellington, | 17.00
(V)

The all-vegetable roast, | 15.00
cauliflower cheese
(V, NG when served without a Yorkshire pudding)

MAINS

Spinach gnocchi, | 16.00
tomato pesto, Feta, Dakar spice & roast squash (V, VE, NG)

Whole roast lemon sole, | 33.00
brown shrimp, Ratte potatoes, asparagus & tartare cream (NG)

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

Home-made burger, | 15.00
4oz burger patty, brie cheese, bacon in a toasted bun with lettuce, onion, pickles, cranberry sauce & skin on fries
(NG when served without a bun)

SIDES

Pigs in blankets (NG)
Sausage meat stuffing
Seasonal veg (V, VE, NG)
Wholegrain mustard mash (NG)
Creamed spinach (V, NG)
Cauliflower cheese (V)
Roast root veg (V, VE, NG)

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.

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The Boat Inn

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