

THE DECEMBER MENU

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

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

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

Negroni cocktail, | 9.00
Gin, Campari, Martini Rosso, 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)

S T A R T E R S

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

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)

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

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

M A I N S

Turkey ballotine, | 21.00
spring onion mash, roast tatties, chunky turkey gravy, pickled parsnips, maple & thyme roast heritage carrots. (NG)

Tortelli pasta, | 17.00
stuffed with roast butternut squash with a sage butter cream sauce & goats cheese crumb (VE, V)

Maple cured fillet of beef | 35.00
potato fondant, sautéed brussels with Cotehill blue and pancetta, pickled parsnips, carrot & swede puree, port and mustard jus (NG)

Pan roast Barramundi, | 27.00
homemade saag aloo, king prawn and onion bhaji, mango salsa & coriander dressing (NG)

Pressed lamb belly, | 22.00
roast root vegetables, grilled asparagus, pomme boulangère, celeriac puree and lamb jus (NG)

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

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

LUNCH PLATES

Served 12:00 pm – 2:45 pm

Turkey dip bun, | 13.00
roast turkey, maple bacon, brie, sausage meat stuffing, spiced cranberry mayo, in a toasted milk bun with chunky turkey gravy & skin on fries (NG when served without a bun)

Rudolph Ruben's, | 12.00
slow cooked cured beef topped with cheese & sauerkraut toasted on rye bread, mustard mayo & skin on fries (NG when served without bread)

Brie & cranberry, | 10.00
lettuce, onion on toasted sourdough bread & skin on fries (V, NG when served without bread)

Half spinach gnocchi, | 11.00
tomato pesto, Feta, Dakar spice & roast squash (NG, V)

3 little pigs, | 15.00
pork belly, sausage meat stuffing, pigs in blankets, roast root veg, mash & red wine gravy (NG)

Half Tortelli pasta, | 12.00
stuffed with roast butternut squash, sage butter cream sauce & goats cheese crumb (VE, V)

Small turkey ballotine, | 16.00
spring onion mash, roast tatties, chunky turkey gravy, pickled parsnips, maple & thyme roast heritage carrots. (NG)

S I D E S

Skin-on fries (V, VE, NG) | 5.00
Add truffle & parmesan 1.50
Pigs in blankets (NG) | 5.50

Triple cooked chips (V, VE, NG) | 5.50
Add truffle & parmesan 1.50
Sausage meat stuffing | 5.50

Mixed house salad | 3.50
French dressing (V, VE, NG)
Roast root veg (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 —

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