

SUNDAY 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 , to share	8.95
selection of artisan bread, mixed olives, sea salt butter, olive oil & balsamic (V, NG)	

Pork belly bites tossed in maple pepper glazed (NG)	4.50
Garlic & parmesan sourdough (V)	3.75

Sun blush tomato & feta (V, VE, NG) vegan style Greek feta available	3.95
House marinated olives (V, VE, NG)	3.50

STARTERS

Creamy wild garlic mushroom , truffle & parmesan, on sourdough	7.25
(VE, V, NG when served with a non-gluten roll)	

Baked mini camembert , crusty bread, chutney (V, NG when served with a non-gluten roll)	8.50
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Duck liver & pork pate , toasted bread, chutney (V, NG when served with a non-gluten roll)	6.50
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Halloumi fries , chilli jam (V, NG)	6.95
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Nashville chicken tenders , chipotle mayo	7.25
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Lightly fried calamari , garlic mayo (V)	7.95
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Gambas pil pil , king prawns cooked with butter, chorizo, garlic & chilli, crusty bread (NG)	8.00
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Rib fingers , BBQ sauce & house slaw (NG)	7.95
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Buffalo cauliflower wings , Blue cheese dip (V, VE)	6.25
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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 sirloin , cooked medium rare (NG when served without a Yorkshire pudding) (well done available upon request)	19.50
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Ultimate roast , roasted beef sirloin – (cooked medium rare) pork belly, slow cooked breast of lamb & chicken supreme (NG when served without a Yorkshire pudding) (well done available upon request)	24.95
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Roasted pork belly , crackling (NG when served without a Yorkshire pudding)	17.50
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Chicken supreme , sausage meat stuffing (NG when served without a Yorkshire pudding)	16.95
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Slow cooked breast of lamb , (NG when served without a Yorkshire pudding)	18.25
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The all-vegetable roast , cauliflower cheese (V, NG when served without a Yorkshire pudding)	14.75
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Mushroom & Stilton Wellington , (V, NG when served without a Yorkshire pudding)	16.25
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Butternut squash & kale roast , (V, VE, NG when served without a Yorkshire pudding)	15.50
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The pie exchange , selection of pies- (Please ask for today selection)	17.95
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MAINS

Chicken Caesar salad , baby gem, torn chicken thighs, parmesan, croutons, Caesar sauce, anchovies, crispy bacon (NG when served without croutons)	14.50
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Cumberland sausage curls , creamy mash, buttered greens & red wine gravy (NG)	14.95
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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)	16.95
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Hawkestone battered fish , triple cooked chips, minted mushy peas, tartare sauce (NG)	16.50
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Indian poke bowl , lightly spiced blend of pepper, tomatoes, broad beans, chickpeas & quinoa with spiced cauli fritz (VE, V, NG)	14.50
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SIDES

Seasonal vegetables (VE, V, NG)

Roasted potatoes (V, NG)

Pigs in blankets (V, NG)

Sausage meat stuffing

Wholegrain mustard mash (NG)

Creamed spinach (V, NG)

Cauliflower cheese (V)

All sides are: One | 4.00 Two | 7.50 Three | 10.50

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