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

Mother's Day

Sunday 15th March

Two Courses | 28 - Three courses | 35

Starters

Cray Fish & Prawn Cocktail, artisan bread, sea food sauce *(V, NG)*

Garlic Wild Mushroom, toasted sourdough, parmesan & truffle oil *(NG,VE, V)*

Duck Liver & Port Pate, artisan grilled bread, fig & honey chutney *(NG)*

Salmon Gravadlax, cocktail gherkins, lilliput capers & herb oil *(V, NG)*

Salt & Pepper Squid, spicy mayo *(V, NG)*

Mains

28 Day's Dry Aged Roasted Sirloin (cooked medium rare) *(NG)*

Roasted Pork Belly, crackling *(NG)*

Slow Cooked Breast Of Lamb *(NG)*

Turkey Ballotine

Mushroom & Stilton Wellington *(V)*

Moroccan Style Sweet Potato & Vegetable Roast *(NG,VE, V)*

All served with carrot and swede puree, creamed spinach, roast tatties, mash, seasonal vegetables, homemade yorkie & rich red wine gravy

Oven Baked Lemon Sole fillet, potato gratin with white truffle, tender steam broccoli, dill & capers hollandaise sauce **| 3.50 (**supplement) *(V)*

Desserts

Panettone Bread & Butter Pudding, creamy custard *(V)*

Cinnamon Swirl Cheesecake, salted caramel ice cream *(V)*

Muscovado Sticky Toffee Pudding, toffee sauce, vanilla ice cream *(V, NG)*

Chocolate Brownie, chocolate sauce, coconut ice cream *(V, NG)*

Trio of sorbets, raspberry, passion fruit & blood orange *(V, VE, NG)*

Sides

Cauliflower cheese *(V)*

Sausage meat stuffing

Pigs in blankets *(NG)*

One | 4.00 Two | 7.50 Three | 10.50

An optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. 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

The Boat Inn

— Hayton —

PUB ~ ACCOMMODATION ~ RESTAURANT