

THE MENU

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

Naked & Famous Cocktail | 10.25
Aperol, Tequila, Benedictine, lime juice

Morajo Prosecco | 7.00
Subtly rounded, expressive flavours (125ml)

Negroni Cocktail | 9.95
Gin, Campari, Martini Rosso, bitters

NIBBLES

Confit Chicken Wings | 4.75
Tossed in gochujang sauce

Devilled Whitebait | 4.00
Tartare sauce (V)

Halloumi Fries | 4.50
Sriracha honey (V, NG)

Garlic & Parmesan Sourdough (V) | 3.50

Bread Board, To Share | 8.95
Selection of artisan bread, sea salt butter, extra virgin olive oil & balsamic (V, NG)

House Marinated Olives (V, VE, NG) | 3.95

Sun Blush Tomato & Feta | 3.95
Vegan Greek style feta (V, VE, NG)

Buffalo Cauliflower Wings | 4.00
Blue cheese drizzle (V, VE)

Pork Belly Bites | 4.95
Tossed in maple pepper glazed (NG)

STARTERS

Pan-Seared King Scallops | 11.50
Silky celeriac purée, paired with rich Doreen's black pudding & crisp pancetta, drizzle of nasturtium oil for a fresh, peppery lift (V, NG)

Baked Mini Camembert | 8.00
Perfectly melted, paired with rustic crusty bread and a delicately sweet fig & honey chutney (V, NG)

Devil's Pan Pil Pil | 10.75
Soft-shell crab cooked in a sizzling pan with butter, chorizo, garlic, and chilli, served with warm focaccia for dipping (NG)

Gin-Cured Salmon | 8.50
Delicately infused with beetroot, pink grapefruit, orange zest, and dill, served with sourdough crispbread, cocktail gherkins, capers, and herb oil (V, NG)

Salt & Pepper Squid | 7.95
Served with a smooth garlic aioli (V)

Pistachio-Crusted Lamb Lollipops | 10.95
Tender lamb cutlets coated in a pistachio and panko crumb, served with a vibrant pea purée and finished with fragrant basil oil (V)

Mussels Marinere | 9.50
Fresh mussels gently steamed in a classic sauce of white wine, garlic & cream, enriched with aromatic herbs, served with warm artisan bread (V, NG)

Salt & Peppers Prawns | 8.95
Crispy battered prawns tossed with sautéed peppers, red onion, and garlic, finished with a punchy salt and pepper seasoning (V, NG)

Wild Boar Pate | 6.95
Served with toasted artisan bread, caramelised red onion chutney, cocktail gherkins, and balsamic onions (V, NG)

Bang Bang Pork Belly | 9.50
Crispy pork belly glazed in sweet soy ketjap manis, finished with a rich, nutty satay sauce for the perfect balance of savoury depth and gentle spice (NG)

Wild Garlic Mushrooms | 7.25
With aromatic truffle oil and aged Parmesan, served on toasted artisan sourdough topped with a peppery rocket salad (VE, V, NG)

Mititei, AKA Romanian Smalls | 9.75
Traditional Romanian kebab packed full of herbs & warming spices, flame-grilled for a smoky finish, served with flat bread & tangy mustard mayo (NG)

Fritto Misto | 7.50
A crisp, golden medley of lightly battered calamari rings, prawns, mussels, and anchovy fillets, fried to perfection, served with a rich garlic aioli for dipping (V)

SHARING PLATTERS

Meat | 21.95
Mititei, chicken wings, harissa chicken & pork belly bites, sausage curl, minted yogurt dip, house slaw & flat bread (NG)

Antipasti | 19.50
Marinated olives, Prosciutto crudo, salami Milano, Coppa, sun dried tomatoes, ciabatta bread (NG)

Fish | 20.75
Whitebait, cured smoked salmon, battered king prawns, salt & pepper squid, aioli, flat bread (V, NG)

Available 12-3pm from Wednesday to Saturday

SANDWICHES

Open Grilled Sirloin Steak | 14.50
Chargrilled sirloin steak served open on toasted ciabatta with blue cheese, sweet onion jam, and peppery rocket, accompanied by skin-on fries.

Halloumi & Salad Pitta | 11.50
Fried halloumi, roasted peppers, red onion, sun-blushed tomatoes, cucumber, and peppery rocket, warm pitta bread, minted yogurt dressing, served with skin-on fries (V)

Hawkstone Battered Fish Goujons | 12.95
Beer-battered fish goujons served on fresh sourdough with crisp baby gem lettuce and classic tartare sauce, accompanied by skin-on fries (V)

Maple Pepper Glazed Pork Belly | 13.50
In a rich maple & pepper glaze, served in a toasted grilled milk bun with crisp baby gem lettuce, red onion, tangy gherkins, finished with house mustard mayo & skin-on fries

Southern Fried Chicken Tenders | 12.50
Crispy chicken tenders with melted cheddar, smoked bacon, crisp lettuce, red onion, finished with a touch of chilli jam in a toasted milk bun, served with skin-on fries

Sun Blush Tomato & Roasted Peppers | 10.95
Grilled focaccia topped with creamy mozzarella, roasted peppers, cucumber, red onion, and sun-blushed tomatoes, finished with fragrant pesto and served with skin-on fries (V)

BURGERS

Mushroom & Halloumi | 15.00
Golden fried halloumi, sautéed creamy garlic mushrooms, stacked in a toasted milk bun with crisp lettuce, red onion, pickles, zesty chilli jam, crunchy slaw & served with skin-on fries (V, NG)

The Triple Double | 17.95
Juicy 4oz double beef patties layered with double smoked maple bacon & melted cheese, in a toasted milk bun with crisp lettuce, red onion, pickles, tangy ketchup, American mustard, crunchy slaw, and served with skin-on fries (NG)

Lamb & Mint | 16.50
Flavourful lamb patty with aromatic mint, stacked in a toasted milk bun with crisp lettuce, onion, pickles, crunchy slaw, vegan Greek-style feta & minted yogurt, served with sweet potato fries (NG)

Chicken & Chorizo | 15.95
Crispy southern-fried chicken paired with smoky grilled Spanish chorizo, stacked in a toasted milk bun with crisp lettuce, red onion, pickles, zesty chilli jam, crunchy slaw & served with sweet potato fries (NG)

Porchetta | 16.95
Tender maple-glazed pork belly with cracked black pepper, stacked with cheese, pickles, lettuce, onion, mustard mayo, and slaw in a toasted milk bun, accompanied by crispy triple-cooked chips (NG)

Claw & Cow | 19.50
A decadent combination of 4oz beef and lightly battered soft-shell crab, layered with lettuce, red onion, pickles, slaw, and baconnaise in a toasted milk bun, paired with golden triple-cooked chips (NG)

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Raspberry martini, | 10.50
Chambord, vanilla vodka, cranberry juice, raspberry puree, lime juice

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FROM THE GRILL

All our steaks are served with triple cooked chips, melted onions, The Boat Inn salad mix - cucumber, red onion, roasted red peppers, mixed leaves & sun-dried tomatoes.

8oz Sirloin Steak 15.50 | 21.95
Big on flavour, proper steak, no nonsense.
Just how it should be. (NG)
Best Served : Medium Rare

6oz Fillet Steak | 26.50
Soft, lean and ridiculous tender.
Basically, butter with a backbone. (NG)
Best Served : Rare to Medium Rare

8oz Rib Eye Steak 16.50 | 23.95
Juice, marbled and unapologetically indulgent. Go on, treat yourself. (NG)
Best Served : Medium Rare

18oz Chateaubriand, **To Share** | 85.00
Thick-cut, tender and made for sharing-if you feel generous. The centrepiece steak that does all the talking. Choice of 2 sides and 2 sauces (NG)
Best Served : Medium Rare

Add a Sauce: Peppercorn, Blue Cheese, Chimichurri, Bearnaise, Red Wine | 4.00 **Make it Surf & Turf:** Add Garlic King Prawns | 7.50

MAINS

Hawkstone Battered Fish 13.50 | 16.95
Fresh fish in a light, crisp Hawkstone beer batter, served with golden triple-cooked chips, buttered peas, and tangy tartare sauce (V, NG)

Rossini-Style Beef Fillet | 29.50
Tender 6oz beef fillet on toasted brioche, topped with wild boar pâté, served with creamed spinach, dauphinoise potatoes, and finished with a rich Madeira sauce (NG)

Mititei, AKA Romanian Smalls | 18.95
a traditional Romanian kebab packed full of herbs and spices served with flatbread, tangy mustard mayo & skin on fries (NG)

Land & Sea | 28.50
Slow-cooked pork belly porchetta with crisp crackling, smooth pommes purée, flame-grilled octopus, finished with caviar and a rich red wine jus (NG)

Seafood Tagliatelle 15.50 | 19.95
A vibrant seafood medley in a silky white wine and garlic cream, served over al dente tagliatelle and finished with a sprinkle of Parmesan (V, NG)

Mussels Marinere | 19.50
Fresh mussels poached to perfection in a fragrant cream and white wine sauce, served with artisanal bread for dipping and perfectly crisp sea salt skin on fries (V, NG)

Smoked Orchard Pork Tomahawk | 24.00
Slow-marinated pork tomahawk, grilled for a deep smoky finish and crisped to perfection, served with a fresh apple & fennel slaw, buttered baby potatoes, rich cider jus. (NG)

Tandoori King Prawn Sizzler | 19.00
Spiced king prawns served sizzling with peppers, onions & chili with flatbread, rice & mint yoghurt (NG)

The Pie Exchange | 17.95
A daily selection of handcrafted pies, served with seasonal buttered vegetables, creamy mash, and a rich red wine gravy - (Please ask for today selection)

Market Fresh Fish | POA
Sustainably sourced, fresh-caught fish of the day, paired with the chef's seasonal garnish and a bespoke sauce- Please ask for today selection (V, NG)

Wild Mushroom Risotto 13.50 | 16.95
A rich, creamy risotto featuring a medley of wild mushrooms, finished with a drizzle of aromatic truffle oil, Parmesan & fresh peppery rocket salad (NG)

Hanging Harissa Chicken Kebab | 18.95
Flame-grilled harissa chicken thighs, rich with spice and char, served with crisp house salad, warm pitta, golden skin-on fries, and a refreshing minted yoghurt (NG)

Chimichurri Steak & Eggs 16.50 | 21.95
Char-grilled sirloin steak, served medium rare, with golden skin-on fries, two hens' eggs, and a bright, herb-packed chimichurri (NG)

Herb-Crust Rack of Lamb | 27.00
3 bone lamb rack, sliced into cutlet, crusted in pistachio & panko bred crumbs, smooth carrot & swede, tenderstem broccoli, pure, truffle potato gratin & rich lamb jus (NG)

Cumberland Sausage Curls 13.25 | 16.50
Butcher's Cumberland sausage curls, rich and full of flavour, served with buttery mash, seasonal greens, and finished with a deep red wine gravy (NG)

SALADS

Chicken Caesar 11.50 | 15.95
Crisp baby gem lettuce, torn chicken, Parmesan, crunchy croutons, and a rich Caesar dressing, finished with anchovies & crispy smoked bacon (NG)

Octopus 15.95 | 20.00
Tender pan-seared octopus, tossed with buttery new potatoes, fresh parsley, garlic, rocket, finished with a drizzle of extra virgin olive oil & a hint of vinegar (V, NG)

Greek Style 10.25 | 14.50
A vibrant medley of cucumber, red onion, roasted red peppers, mixed olives, and sun-dried tomatoes, topped with vegan Greek-style feta and a refreshing minted yogurt dressing (VE, V, NG)

Steak & Stilton 16.50 | 21.95
Chargrilled sirloin steak, sliced and served over a vibrant bed of crisp mixed leaves, roasted red peppers, cucumber, red onion, sun-dried tomatoes, and olives, finished with crumbled Stilton & a rich blue cheese dressing (NG)

Indian Poke Bowl 10.50 | 14.95
A vibrant medley of pepper, tomatoes, broad beans, chickpeas, quinoa and crisp house salad, accompanied by golden spiced cauliflower fritters finished with mango, lime & chilli dressing (VE, V, NG)

Gin-Cured Salmon 14.25 | 18.50
Delicately gin-cured salmon served atop a vibrant mix of house greens, rocket, crisp apple, and shaved fennel, finished with a drizzle of extra virgin olive oil & fresh pomegranate dressing (V, NG)

Small portion available on selected items for lunch & dinner

SIDES

Skin-on Fries / Triple Cooked Chips | 4.50

Sweet Potato Fries | 5.50

Salt & Pepper Chips | 6.00

Add Truffle & Parmesan | +1.50

Chilli Tenderstem Broccoli | 6.50

Onion Rings | 5.50

Green Beans & Pancetta | 5.95

Seasonal Greens | 5.50

House Slaw | 4.00

Creamy Spinach | 5.00

Mixed House Salad | 4.50

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April 2026