

SUNDAY MENU

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

Naked & Famous Cocktail Aperol, Tequila, Benedictine, lime juice	10.25	Morajo Prosecco Subtly rounded, expressive flavours (125ml)	7.00	Negroni Cocktail Gin, Campari, Martini Rosso, bitters	9.95
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NIBBLES

Bread Board, Selection of artisan bread, sea salt butter, extra virgin olive oil & balsamic (V, NG)			To Share 9.95		
Pork Belly Bites Tossed in maple & bourbon BBQ glaze (NG)	5.95	Buffalo Cauliflower Wings Drizzle with garlic aioli (V, VE)	5.00	House Marinated Olives (V, VE, NG)	5.50

STARTERS

Devil's Pan Pil Pil Soft-shell crab & tiger king prawns, cooked in a sizzling pan with butter, chorizo, garlic, and chilli, served with warm bread for dipping (NG)	12.95	Gin-Cured Salmon Delicately infused with beetroot, pink grapefruit, orange zest, and dill, served with sourdough, cocktail gherkins, capers, and herb oil (V, NG)	10.00	Bang Bang Pork Belly 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)	10.50
Baked Mini Camembert Perfectly melted, paired with rustic crusty bread and a delicately caramelised red onion chutney (V, NG)	9.50	Creamy Wild Mushrooms With aromatic truffle oil, garlic and aged Parmesan, served on toasted sourdough topped with rocket salad (VE, V, NG)	9.50	Garlic & Chilli Prawns Tiger king prawns tossed with chilli and garlic, finished with a punchy salt & pepper seasoning on artisan sourdough (V, NG)	11.95
Halloumi Fries Drizzled with Sriracha honey (V, NG)	8.50	Salt & Pepper Squid Served with a smooth garlic aioli (V)	10.25	Confit Chicken Wings Served with gochujang sauce	9.00

ROASTS

Served With Carrot & Swede Puree, Creamed Spinach, Roast Potatoes, Seasonal Vegetables, Creamy Mash, Home Made Yorkshire Pudding & Rich Red Wine Gravy

Dry-Aged Sirloin of Prime Beef Served medium rare for optimal flavour and tenderness, with a rich, caramelised crust (NG) (Well done available upon request)	24.50	The Ultimate, Dry-aged sirloin of prime beef (served medium rare), pork belly porchetta, 12-hour slow-cooked breast of lamb & chicken supreme — a generous selection of our finest roasts (NG) (Well done available upon request)	29.95	Pork Belly Porchetta Slow-roasted pork belly, rolled with garlic, fennel and herbs, finished with golden, home-made crackling (NG)	20.50
Chicken Supreme Pan-roasted chicken supreme, tender & juicy with crisp golden skin (NG)	20.50	Moroccan Style Roasted sweet potato and charred seasonal vegetables, infused with harissa and smoked paprika, finished with a toasted crumb and pumpkin seeds (V, VE, NG)	18.00	All-Vegetable A hearty selection of seasonal vegetables, served with creamy cauliflower cheese (V, NG)	17.00
Mushroom & Stilton Wellington Crispy puff pastry, filled with tender mushrooms wilted spinach and melted blue cheese (V)	17.50			Slow Cooked Breast of Lamb, Gently braised until meltingly tender, and richly flavoured (NG)	23.50

MAINS

The Triple Double Juicy 4oz double beef patties, double smoked maple bacon & cheese, in a toasted bun with lettuce, red onion, pickles, burger sauce, slaw & skin-on fries (NG)	18.50	Hawkstone Battered Fish Fresh fish in a light, crisp Hawkstone beer batter, served with golden triple-cooked chips, buttered peas, and tangy tartare sauce (V, NG)	18.00	Cumberland Sausage Curls 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)	17.95
Indian Poke Bowl 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)	15.95	The Pie Exchange A daily selection of handcrafted pies, served with seasonal buttered vegetables, creamy mash, and a rich red wine gravy - Ask for today selection	18.95	Gin-Cured Salmon Delicately gin-cured salmon served on a mix salad, rocket, cucumber, red onion, roasted red peppers & sun-dried tomatoes, finished with a drizzle of extra virgin olive oil & pomegranate dressing (V, NG)	19.50

FROM THE GRILL

10oz Sirloin Steak Big on flavour, proper steak, no nonsense. Just how it should be. (NG) Best Served: Medium Rare	26.95	8oz Fillet Steak Soft, lean and ridiculous tender. Basically, butter with a backbone. (NG) Best Served: Rare to Medium Rare	32.50	12oz Rib Eye Steak Juice, marbled and unapologetically indulgent. Go on, treat yourself. (NG) Best Served: Medium Rare	29.95
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Sauces: Peppercorn, Blue Cheese, Bearnaise, Red Wine | 4.00 Make it Surf & Turf : King Prawns | 8.50 or Lobster Tail | 16.00

SIDES

Cauliflower cheese (V)	Pigs In Blankets (V, NG)	Sausage meat stuffing
All sides are: One 5.00 Two 8.50 Three 12.50		

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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