

THE MENU

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

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

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

STARTERS

Devil's Pan Pil Pil 12.95 <i>Soft-shell crab & tiger king prawns, cooked in a sizzling pan with butter, chorizo, garlic, and chilli, served with warm bread for dipping (NG)</i>	Garlic & Chilli Prawns 11.95 <i>Tiger king prawns tossed with chilli and garlic, finished with a punchy salt & pepper seasoning on artisan sourdough (V, NG)</i>	Bang Bang Pork Belly 10.50 <i>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)</i>
Blackstiks Blue Cheese Souffle 12.50 <i>Twice-baked Blacksticks Blue cheese souffle served with caramelised red onion chutney, toasted pistachios and a lightly dressed rocket salad (V, NG)</i>	Mussels Mariniere 10.50 <i>Fresh mussels gently steamed in a classic sauce of white wine, garlic & cream, enriched with aromatic herbs, served with warm artisan bread (V, NG)</i>	Baked Mini Camembert 9.50 <i>Perfectly melted, paired with rustic crusty bread and a delicately caramelised red onion chutney (V, NG)</i>
Halloumi Fries 8.50 <i>Drizzled with Sriracha honey (V, NG)</i>	Creamy Wild Mushrooms 9.50 <i>With aromatic truffle oil, garlic and aged Parmesan, served on toasted artisan sourdough topped with a peppery rocket salad (VE, V, NG)</i>	Mititei, AKA Romanian Smalls 10.25 <i>Traditional Romanian kebab packed full of herbs & warming spices, flame-grilled for a smoky finish, served with flat bread & tangy mustard mayo (NG)</i>
Gin-Cured Salmon 10.00 <i>Delicately infused with beetroot, pink grapefruit, orange zest, and dill, served with sourdough, cocktail gherkins, capers, and herb oil (V, NG)</i>	Salt & Pepper Squid 10.25 <i>Served with a smooth garlic aioli (V)</i>	Confit Chicken Wings 9.00 <i>Served with gochujang sauce</i>

Available 12-3pm from Wednesday to Saturday

SANDWICHES

Halloumi & Salad 12.50 <i>Fried halloumi, roasted peppers, red onion, sun-blushed tomatoes, cucumber, and peppery rocket, warm sourdough bread, minted yogurt dressing, served with skin-on fries (V)</i>	Grilled Sirloin Steak 16.50 <i>Chargrilled 5oz sirloin steak served on toasted sourdough with blue cheese, sweet onion jam, and peppery rocket, accompanied by skin-on fries.</i>
Hawkstone Battered Fish Goujons 14.95 <i>Beer-battered fish goujons served on fresh sourdough with crisp baby gem lettuce and classic tartare sauce, accompanied by skin-on fries (V)</i>	Southern Fried Chicken Tenders 14.50 <i>Crispy chicken tenders with melted cheddar, smoked bacon, crisp lettuce, red onion, finished with a touch of chilli jam in a toasted bun, served with skin-on fries</i>

PIZZA'S

Margarita 13.50 <i>San Marzano tomato sauce, Fior di Latte mozzarella, finished with fresh basil, extra virgin olive oil and a touch of Parmesan (V)</i>	Prosciutto E Funghi 16.50 <i>Creamy Fior di Latte mozzarella, delicate prosciutto & mushrooms, finished with Parmesan and cracked black pepper</i>	Pepperoni Supremo 15.00 <i>A generous layer of Fior di Latte mozzarella topped with double pepperoni, baked until crisp and finished with a drizzle of garlic oil</i>
Alla Diavola 15.00 <i>Milano salami, red onion and chilli flakes over San Marzano tomato sauce and Fior di Latte mozzarella for a classic pizza with a warming kick</i>	Meat Me Halfway 17.50 <i>A meat lover's favourite topped with Milano salami, pepperoni, Coppa ham and spicy Merguez sausage over Fior di Latte mozzarella and rich tomato sauce</i>	Prosciutto & Roasted Red Pepper 16.00 <i>Prosciutto, sweet roasted red peppers, Kalamata & green olives, rocket and Grana Padano, served on a rich tomato base with Fior di Latte mozzarella</i>
Manzo 17.00 <i>Layers of premium pastrami with creamy Gorgonzola, shaved Parmesan and fresh rocket, finished with extra virgin olive oil for a bold, sophisticated finish</i>	Wild Mushrooms & Truffle 15.95 <i>A luxurious combination of wild mushrooms, Fior di Latte mozzarella and Parmesan, finished with fragrant truffle oil, fresh rocket and cracked black pepper (V)</i>	Garlic Bread 12.00 <i>Freshly baked stone-baked pizza dough brushed with roasted garlic butter, extra virgin olive oil and finished with parsley and sea salt (V)</i>
Quattro Formaggi 16.95 <i>A rich blend of Fior di Latte mozzarella, Gorgonzola, Parmesan and mature Cheddar, creating a beautifully balanced pizza with indulgent depth of flavour (V)</i>	The Maladeto 18.00 <i>Our signature fiery pizza with spicy 'Nduja sausage, pepperoni, salami and Roquito peppers, finished with hot honey and a drizzle of sriracha honey</i>	Garlic Cheese Bread 13.50 <i>Our stone-baked garlic bread topped with melted Fior di Latte mozzarella and Parmesan, finished with roasted garlic butter and parsley (V)</i>

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.

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

| 10.50

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ingredients

FROM THE GRILL

All our steaks are 28-day aged, grass-fed served with triple cooked chips,
The Boat Inn salad mix - cucumber, red onion, roasted red peppers, mixed leaves & sun-dried tomatoes.

10oz Sirloin Steak Big on flavour, proper steak, no nonsense. Just how it should be. (NG) Best Served: Medium Rare	17.50 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	19.50 29.95
16oz Chateaubriand, 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 To Share 65.00					

Sauces: Peppercorn, Blue Cheese, Bearnaise, Red Wine | 4.00

Make it Surf & Turf: King Prawns | 8.50 or Lobster Tail | 16.00

MAINS

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)	14.00 18.00	Mussels Mariniere 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)	21.50	Braised Lamb Shank Slow-cooked until beautifully tender in a rich rosemary & red wine jus, served with creamy horseradish mash potato and buttered seasonal greens (NG)	29.95
Market Fresh Fish Sustainably sourced, fresh-caught fish of the day, paired with the chef's seasonal garnish and a bespoke sauce – Have a look on our special board (V, NG)	POA	Fillet & Lobster Royale Tender prime 8oz beef fillet paired with a butter-roast lobster tail, served with tenderstem broccoli, garlic buttery new potatoes, and Bearnaise sauce (NG)	48.50	Hanging Harissa Chicken Kebab 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)	21.95
Mititei, AKA Romanian Smalls Traditional Romanian kebab packed full of herbs & warming spices, flame-grilled for a smoky finish, served with flat bread & tangy mustard mayo & skin on fries (NG)	19.50	Seafood Tagliatelle 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)	17.50 21.95	Land & Sea Slow-cooked pork belly porchetta with crisp crackling, smooth pommes purée, flame- grilled octopus, tenderstem broccoli, finished with caviar & rich red wine jus (NG)	30.00
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	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)	13.50 17.95	Beef Bourguignon Slow-braised British beef, cooked low and slow in a rich Burgundy red wine sauce with smoked pancetta, pearl onions, wild mushrooms and thyme, served with truffle & Parmesan mash and seasonal vegetables. (NG)	24.50

SALADS

BURGERS

SIDES

Chicken Caesar Crisp baby gem lettuce, torn chicken, Parmesan, crunchy croutons, and a rich Caesar dressing, finished with anchovies and crispy smoked bacon (NG)	12.50 16.95	The Triple Double Juicy 4oz double beef patties, double smoked maple bacon & melted cheese, in a toasted bun with lettuce, red onion, pickles, burger sauce, slaw & skin-on fries (NG)	18.50	Skin-on Fries	4.50
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)	11.50 15.95	Porchetta Tender maple & bourbon BBQ glazed pork belly, stacked with cheese, pickles, lettuce, red onion, mustard mayo, and slaw in a toasted bun, accompanied by crispy skin on fries (NG)	17.95	Triple Cooked Chips	4.50
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)	15.25 19.50	Mushroom & Halloumi Golden fried halloumi, wild creamy garlic mushrooms, stacked in a toasted bun with crisp lettuce, red onion, pickles, zesty chilli jam, crunchy slaw & served with skin-on fries (V, NG)	16.50	Add Truffle & Parmesan	 +1.50
				Chilli Tenderstem Broccoli	6.50
				Onion Rings	5.50
				Garlic Buttery New Potatoes	6.00
				Green Beans & Smoked Bacon	5.95
				Seasonal Greens	5.50
				House Slaw	4.00
				Creamy Spinach	5.50
				Mixed House Salad	4.50

Small portion available on selected items for lunch & dinner

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