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

Bread Board, **To Share** | 9.95
Selection of artisan bread, sea salt butter, extra virgin olive oil & balsamic (V, NG)

Pork Belly Bites | 5.95
Tossed in maple & bourbon BBQ glaze (NG)

Buffalo Cauliflower Wings | 5.00
Drizzled with garlic aioli (V, VE)

House Marinated Olives | 5.50
(V, VE, NG)

STARTERS

Devil's Pan Pil Pil | 12.95
Soft-shell crab & tiger king prawns, cooked in a sizzling pan with butter, chorizo, garlic, and chilli, served with warm bread for dipping (NG)

Blackstiks Blue Cheese Souffle | 12.50
Twice-baked Blacksticks Blue cheese souffle served with caramelised red onion chutney, toasted pistachios and a lightly dressed rocket salad (V, NG)

Halloumi Fries | 8.50
Drizzled with Sriracha honey (V, NG)

Gin-Cured Salmon | 10.00
Delicately infused with beetroot, pink grapefruit, orange zest, and dill, served with sourdough, cocktail gherkins, capers, and herb oil (V, NG)

Garlic & Chilli Prawns | 11.95
Tiger king prawns tossed with chilli and garlic, finished with a punchy salt & pepper seasoning on artisan sourdough (V, NG)

Mussels Mariniere | 10.50
Fresh mussels gently steamed in a classic sauce of white wine, garlic & cream, enriched with aromatic herbs, served with warm artisan bread (V, NG)

Creamy Wild Mushrooms | 9.50
With aromatic truffle oil, garlic and aged Parmesan, served on toasted artisan sourdough topped with a peppery rocket salad (VE, V, NG)

Salt & Pepper Squid | 10.25
Served with a smooth garlic aioli (V)

Bang Bang Pork Belly | 10.50
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)

Baked Mini Camembert | 9.50
Perfectly melted, paired with rustic crusty bread and a delicately caramelised red onion chutney (V, NG)

Mititei, AKA Romanian Smalls | 10.25
Traditional Romanian kebab packed full of herbs & warming spices, flame-grilled for a smoky finish, served with flat bread & tangy mustard mayo (NG)

Confit Chicken Wings | 9.00
Served with gochujang sauce

Available 12-3pm from Wednesday to Saturday

SANDWICHES

Halloumi & Salad | 12.50
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)

Hawkstone Battered Fish Goujons | 14.95
Beer-battered fish goujons served on fresh sourdough with crisp baby gem lettuce and classic tartare sauce, accompanied by skin-on fries (V)

Grilled Rump Steak | 16.50
Chargrilled 4oz rump steak served on toasted sourdough with blue cheese, sweet onion jam, and peppery rocket, accompanied by skin-on fries.

Southern Fried Chicken Tenders | 14.50
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

PIZZA'S

Margarita | 13.50
San Marzano tomato sauce, Fior di Latte mozzarella, finished with fresh basil, extra virgin olive oil and a touch of Parmesan (V)

Alla Diavola | 15.00
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

Manzo | 17.00
Layers of premium pastrami with creamy Gorgonzola, shaved Parmesan and fresh rocket, finished with extra virgin olive oil for a bold, sophisticated finish

Quattro Formaggi | 16.95
A rich blend of Fior di Latte mozzarella, Gorgonzola, Parmesan and mature Cheddar, creating a beautifully balanced pizza with indulgent depth of flavour (V)

Prosciutto E Funghi | 16.50
Creamy Fior di Latte mozzarella, delicate prosciutto & mushrooms, finished with Parmesan and cracked black pepper

Meat Me Halfway | 17.50
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

Wild Mushrooms & Truffle | 15.95
A luxurious combination of wild mushrooms, Fior di Latte mozzarella and Parmesan, finished with fragrant truffle oil, fresh rocket and cracked black pepper (V)

The Maladeto | 18.00
Our signature fiery pizza with spicy 'Nduja sausage, pepperoni, salami and Roquito peppers, finished with hot honey and a drizzle of sriracha honey

Pepperoni Supremo | 15.00
A generous layer of Fior di Latte mozzarella topped with double pepperoni, baked until crisp and finished with a drizzle of garlic oil

Prosciutto & Roasted Red Pepper | 16.00
Prosciutto, sweet roasted red peppers, Kalamata & green olives, rocket and Grana Padano, served on a rich tomato base with Fior di Latte mozzarella

Garlic Bread | 12.00
Freshly baked stone-baked pizza dough brushed with roasted garlic butter, extra virgin olive oil and finished with parsley and sea salt (V)

Garlic Cheese Bread | 13.50
Our stone-baked garlic bread topped with melted Fior di Latte mozzarella and Parmesan, finished with roasted garlic butter and parsley (V)

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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 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.

8oz Rump Steak 16.50 | 21.95
Bold, beefy and full of character. Proper steak flavour with a satisfying bite. (NG)
Best Served: Medium Rare

8oz Fillet Steak | 32.50
Soft, lean and ridiculous tender. Basically, butter with a backbone. (NG)
Best Served: Rare to Medium Rare

12oz Rib Eye Steak | 29.95
Juice marbled and unapologetically indulgent. Go on, treat yourself. (NG)
Best Served: Medium Rare

10oz Sirloin Steak | 26.95
Big on flavour, proper steak, no nonsense. Just how it should be. (NG)
Best Served: Medium Rare

16oz Chateaubriand, ***To Share*** | 65.00
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

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 14.00 | 18.00
Fresh fish in a light, crisp Hawkstone beer batter, served with golden triple-cooked chips, buttered peas, and tangy tartare sauce (V, NG)

Mussels Mariniere | 21.50
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)

Braised Lamb Shank | 29.95
Slow-cooked until beautifully tender in a rich rosemary & red wine jus, served with creamy horseradish mash potato and buttered seasonal greens (NG)

Market Fresh Fish | POA
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)*

Fillet & Lobster Royale | 48.50
Tender prime 8oz beef fillet paired with a butter-roast lobster tail, served with tenderstem broccoli, garlic buttery new potatoes, and Bearnaise sauce (NG)

Hanging Harissa Chicken Kebab | 21.95
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)

Mititei, AKA Romanian Smalls | 19.50
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)

Seafood Tagliatelle 17.50 | 21.95
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)

Land & Sea | 30.00
Slow-cooked pork belly porchetta with crisp crackling, smooth pommes purée, flame-grilled octopus, tenderstem broccoli, finished with caviar & rich red wine jus (NG)

The Pie Exchange | 18.95
A daily selection of handcrafted pies, served with seasonal buttered vegetables, creamy mash, and a rich red wine gravy – ***Ask for today selection***

Cumberland Sausage Curls 13.50 | 17.95
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)

Beef Bourguignon | 24.50
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)

SALADS

Chicken Caesar 12.50 | 16.95
Crisp baby gem lettuce, torn chicken, Parmesan, crunchy croutons, and a rich Caesar dressing, finished with anchovies and crispy smoked bacon (NG)

Indian Poke Bowl 11.50 | 15.95
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)

Gin-Cured Salmon 15.25 | 19.50
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)

BURGERS

The Triple Double | 18.50
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)

Porchetta | 17.95
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)

Mushroom & Halloumi | 16.50
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)

SIDES

Skin-on Fries | 4.50

Triple Cooked Chips | 4.50

***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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