



G R O U P M E N U

STARTER

Vegan Feta Dip

Dukkah, Pomegranate, Mint, Flatbread (Ve / GF available)

Wild Boar Terrine

Apple Chutney, Cornichon (GF available)

Smoked Mackerel & Parsnip Fish Cake

Salsa Verde, Apple Remoulade

MAIN

North Sea Haddock

Battered or Grilled, Rustic Fries, Mushy Peas or Salad
(GF available)

Shed Burger

100% Double Beef Pattie, Hickory Smoked Bacon, Melted Smoked Cheese, Caramelised Onion, A & O Red House Kansas BBQ Sauce, Lettuce, Red Onion, Pickles and Rustic Fries
(GF available)

Pan Roast Duck Breast

Plum, Port & Star Anise, Fondant Potato, Braised Savoy Cabbage with Leek
(GF available)

Roast Root & Tomato Ragu

House Pesto, Spaghetti

Option To Add Marinated Chicken Breast

(GF/ Ve available)

DESSERT

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce

Fresh Orange & Stem Ginger Cheesecake

Vegan Apple, Pear & Cinnamon Crumble (Ve available)

2 x course £29

3 x course £35

All our menu is freshly prepared in our own kitchen where nuts and gluten are present. Please make staff aware of any food allergies.

A discretionary 12.5% service charge will be added to all tables of 12 or more.