



## G R O U P M E N U

### STARTER

#### Pulled Crispy Duck

Beetroot Rosti, Orange & Ginger (GF available)

#### Esker Gin Cured Gravalax

Dill & Horseradish Creme Fraiche (GF available)

#### Maple & Chilli Roast Pumpkin

Tempeh, Smoked Almond (Ve / GF available)

### 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)

#### Roast Turkey

Pigs in Blankets, Roast Tatties, Sprout Slaw, Caraway & Maple Roast Roots, Cranberry Jus  
(GF available)

#### Vegan Lentil Roast

Roast Tatties, Sprout Slaw, Caraway & Maple Roast Roots, Cranberry Jus  
(GF/ Ve available)

### DESSERT

#### Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce

#### Cloutie Dumpling

Brandy Chantilly Cream

Dark Chocolate & Pomogoly Fruit Liqueur Mousse (Ve/GF 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.

Please be aware we are unable to split bills.