



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, Toasted 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, Warm Sprout Slaw, Carraway & Maple Roots, Cranberry Jus
(GF available)

Vegan Lentil Roast

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

DESSERT

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce

Cloutie Dumpling

Brandy Chantilly Cream

Dark Chocolate & Cointreau Orange 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.