



G R O U P M E N U

STARTER

Grilled Goats Cheese Salad

Salad Leaves, Tomato, Red Onion, Roasted Walnut (GF available)

House Onion Bajis

Pink Pickled Onion, Cucumber Raita, Mango Chutney (GF/Ve available)

Pulled Confit Duck Bao Bun

Hoisin Sauce, Spring Onion, Sesame

MAIN

North Sea Haddock

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

Slow Braised Beef Shin

Celeriac, Garlic & Gruyere Dauphinoise Potatoes,
Honeyed Carrots, Crispy Kale
(GF available)

Orzotto

Orzo Risotto with Sun Blush Tomatoes, Courgette, Thyme Oil & Parmesan Crisp
(Ve available)

Chicken, Mushroom & Tarragon Pie

Creamy Mash OR Fries & Seasonal Veg

DESSERT

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce

Limoncello Cheesecake

Dark Chocolate & Raspberry Mousse

(GF/Ve available)

2 x course £28

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.