



G R O U P M E N U

STARTER

New Potato & Smoked Mackerel Salad

Beetroot & Horseradish puree GF Available

Pulled Pork Taco

Pineapple Salsa, Pink Pickled Onion

Pickled Beet Carpaccio

Whipped Feta with Poppy seeds (Ve / GF available)

Grilled Goats Cheese Salad

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

MAIN

Battered North Sea Haddock

Rustic Fries, Salad

(GF grilled alternative 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)

Ham and Egg

Pressed Ham Hock, Lyonnaise Potatoes, Poached Egg, Crispy Onion, Honey Mustard Jus (GF available)

Thai Green Curry

Tempeh or Chicken, Coconut Rice, Beansprouts (GF/ Ve available)

DESSERT

Boat Inn Sticky Toffee Pudding, Hot Fudge Sauce

Vegan/GF Spiced Pear Sponge & Vegan Custard Option Available

Tart au Citron, Basil Cream

Baked Brownie Cheesecake

2 x course £29

3 x course £37

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.