

THE BOATER



We always try to eat seasonably, which is why we use fresh, local ingredients bursting with flavour wherever possible. Our menu changes every few months, so you can be sure you're enjoying the best produce of the season.

BBQ MENU

Served 12pm - 6pm Saturday and Sunday

Yassa spiced chicken thigh, tzatziki £5.50

Potted mackerel & sourdough £5.50

Avocado & wild garlic pine nut pesto bruschetta, roasted tomato salsa (V) £5.50

Flat Bread & Red Pepper Hummus (V) £5.50

Lentil, Feta & squash salad, olives, red onions, sun dried tomatoes (V) £11.50

Chalcroft Farm burger gem lettuce, tomato, red onion, gherkin, cholla bun £8.50

Add Mrs Owton's bacon or Cheddar £1.00

Lamb Kofta, toasted flatbread, minted yoghurt £8.50

Halloumi & Red Pepper Bun (V) £7.50

We prepare our menu using a wide range of ingredients. If you require information regarding allergens or you suffer from an allergy please speak to your server before you order your meal. Your server will inform our chefs so they can take steps to minimise the risk of allergens cross contaminating your meal during preparation and service.



Nikolas Goban, Head Chef
The Boater