

THE BOATYARD

LEIGH-ON-SEA

A LA CARTE MENU

STARTERS/LIGHT BITES

Dressed Cromer Crab and Atlantic peeled prawns *2/3/4/7/9/14	17
Served with baby gem lettuce, roasted garlic and lime dressing	
Boatyard's Tartlet of the Day	8
Please ask your waiter for details of today's Tartlet of the Day	
Pan seared Mackerel Fillet *1/4/9/10	10
Served with cherry vine tomato, chilli salsa and crisp leaf salad	
Grilled Goat's Cheese Salad *7/10 (v)	9
With beetroot, horseradish and summer leaf salad rounded with salmoriglio oil	
San Daniele Ham, Napoli Salami & Mozzarella Ciliegini *1/6/7/8/9/10	9
Served with homemade focaccia bread	
Smoked Swordfish Carpaccio *1/3/5/6/7/9	13
Served with passion fruit coulis, fresh pomegranate and Panne Carasau bread	

MAIN COURSES

Grilled Clacton Skate (subject to availability) 4/7/9/14 With caper beurre noisette, skinny fries and a wedge of zesty fresh lemon	27
The Boatyard's Famous Traditional Fish and Chips *1/3/4/10 IPA ale battered line caught cod served with chips, garden peas and homemade Tartare sauce	18
Boatyard's Tomahawk Steak *1/7/10 1.8 kg Classic Tomahawk Steak served on the bone with skin-on fries, triple fried chunky chips and peppercorn sauce	To share: 85
The Boatyard Big Burger *1/3/9/10 100% Scotch beef patty topped with sliced beef tomatoes, Asiago cheese, crispy pancetta, baby gem lettuce, homemade relish and skinny 'skin on' fries	17
Penne Arrabiata Pasta *1 (vegan option available) Served with cherry vine tomatoes, parsley, rocket leaf and parmesan basket	16
Boatyard 6oz baby Fillet Steak *1/3/7/10 28 day matured Scotch 6oz fillet steak with peppercorn sauce, grilled portobello mushroom, Heirloom tomato, rocket leaf salad and skinny fries	35
Marsh fed Rack of Lamb *1/7/9/10 Served on a bed of creamy mash with spring vegetables and thyme infused red wine jus	28
Giant Dover Sole *1/2/3/4/7/10 Osborne's locally sourced giant Dover Sole with brown shrimp spiced butter and truffle French fries with a Parmesan crust	45
Summer Superfood Salad (vegan) *5/6/8 Fresh quinoa, toasted walnuts, edamame beans, crispy kale, pumpkin seeds, sunflower seeds, fresh pomegranate and green leaf salad ADD: Feta*7 5 Half Rotisserie Chicken 9 Lobster (250g half/500g whole)*1/2/4/10/14 POA	17

SIDES

Creamed Maris Piper Potatoes	6	Wild Broccoli	6
Skin on Fries	5	Sticky Chantenay Carrots	6
Caesar Salad	6	Mixed Green Leaf Salad	6

DESSERTS

- Warm Chocolate Brownie** *_{1/3/5/6/7/8} 7.95
Milk, dark and white chocolate brownie, served warm with vanilla ice cream
- Madagascan Vanilla Pannacotta** *₇ 7.95
Served with raspberry puree and topped with fresh English strawberries
- Galaxy Ripple Cheesecake** *_{1/3/6/7/8} 7.95
Served with rich chocolate sauce and Jude's Truly, chocolate ice cream.
- Dessert of the Day** 7.95
Please ask your waiter for details
- Mixed British & European Cheese** *_{1/3/9/11/12} 14
A selection of four cheeses served with crackers, fresh grapes, celery & homemade chutney

DESSERT SPECIALS

- Donut sharing platter** *_{1/3/5/7/8/12} 14
A platter of six freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft vanilla ice cream
- Build your own Jude's Truly Ice Cream Sundae** 8
Step One: Select your Ice Cream flavour (two flavours from below)
Vanilla Strawberry
Lemon Sorbet Salted Caramel
Chocolate
- Step Two: Select one topping from below**
Chocolate flake Biscoff Crumb Pane di Stella Crumb Hazelnuts
- Step Three: Select one sauce from below**
Chocolate Strawberry Salted Caramel

PLEASE MAKE YOUR WAITER AWARE OF ANY DIETARY REQUIREMENTS/ALLERGIES YOU MAY HAVE

Allergen codes as follows: 1 gluten/2 crustacean/3 egg/4 fish/5 peanuts/6 soybeans
/7 lactose/8 nuts/9 celeriac/10 mustard/11 sesame/12 sulphur dioxide & sulphates/13 lupin/14 molluscs

Children's options available. All prices inclusive of VAT.
Items subject to change. Discretionary 10% service added to your bill