

THE BOAT INN

Starters

- Lightly Roasted Salmon, Grape, Eel & Fennel Sauce // 6
Dorset Crab, Kohl Rabi, Seaweed + Wild Cranberry // 11
Crispy Pigs Head, Rhubarb + Smoked Yolk // 6
Quail Ravioli, Confit Leg Meat, Tomato + Courgette // 8
Celeriac, Truffle + Potato // 6
Crab Bisque + Toasted Bread // 5 (Lunch Only)

Mains

- Beer Battered Haddock + Potato Terrine // 12 (Lunch Only)
Roast Halibut Fillet, Head Terrine, Ox Sauce + Leeks // 21
Jimmy Butler's Pork Loin, Belly + Cabbage // 21
Plaice 'En Croute', Wild Mushroom + Fish Sauce // 20
Cannock Chase Fallow Deer Loin, Faggot + Beetroot Pickles // 24
Roast Hispi Cabbage, Tofu, Onion + Tomato // 19

Sides // 4

- Cauliflower + Blue Cheese
Fried Artichokes, Sumac + Cod Roe
Beetroot + Blackberries
Roast Baby Gem + Peach

Dessert

- Custard Tart, BBQ Peach + Lavender Ice Cream // 6
Lemon Sponge, Honeycomb + Crème Fraiche Ice Cream // 6
Chocolate Gateau, Coffee + Tia Maria // 7
Strawberry Parfait + Cream // 7
Cheese Plate of Ash Lynn, Fresh Truffle + Piccalilli // 7
Carrot Cake, Crystallised Nuts + Artichoke Ice cream // 5

Please notify us of any allergies as some ingredients are not mentioned in the dish title