

THE BOAT INN

A La Carte

Starters

Oysters

three // 7 six // 10 nine // 12

Crab, pear + leek // 11

Pig cheek, cauliflower + chilli // 9

Quail, Jerusalem artichoke + celeriac // 9

Burrata, heritage tomato + herb emulsion // 8

Mains

Venison haunch, potato terrine, mushroom + onion // 23

Salt-baked partridge, spelt, sweetcorn + squash // 21

Roast hake, mashed potato, brown shrimp + spinach // 22

Trout fillet, celeriac, onion + confit potato // 21

Wild mushroom, egg + herb pappardelle // 19

From our dry ageing cabinet (serves two)

Served with hand cut chips + choice of sauce

Rib of Beef // 55

Chateaubriand // 60

Beef Wellington // 70

Sides // 3

Carrots + chervil

Braised baby gem lettuce + pancetta

Hand cut chips

Broccoli + Stilton

Desserts

Milk chocolate, salted caramel + ice cream // 9

Lichfield raspberries, egg custard tart + yoghurt sorbet // 8

Carrot cake, butter icing, almond tuile + rum raisin ice cream // 8

Lichfield strawberries, shortbread + burnt hay ice cream // 9

British cheese board, chutney + crackers // 12

Please note that our menus are subject to change due to the seasonality and availability of ingredients