



THE
FERRY BOAT

LIGHT BUFFET £15

AVAILABLE UNTIL 5PM (MON - FRI)

CIABATTA SANDWICHES & ROOT VEGETABLE CRISPS (GFO)
chipotle chicken club | tomato, pesto & mozzarella (V)
cheddar & chutney (V) | beer-battered fish goujons & tartare sauce

TRADITIONAL PORK PIE

LINCOLNSHIRE SAUSAGE ROLLS

STILTON & BROCCOLI QUICHE (V)

CLASSIC QUICHE LORRAINE

SCAMPI BITES WITH LEMON & TARTARE SAUCE

BUTTERMILK CHICKEN & CHIPOTLE

DRESSED GREEN SALAD & HERB CROUTONS (VG)

RUSTIC CHIPS & DIPS

CHEF'S SELECTION £20

CIABATTA SANDWICHES & ROOT VEGETABLE CRISPS (GFO)
chipotle chicken club | tomato, pesto & mozzarella (V)
cheddar & chutney (V) | maple & bourbon glazed pulled pork
beer-battered fish goujons & tartare sauce

SELECTION OF CLASSIC QUICHES
lorraine | stilton & broccoli (V)

HOG ROAST & MANCHEGO CROQUETTES

ALE-BATTERED HADDOCK GOUJONS WITH TARTARE

WHITEBAIT & CONFIT GARLIC AIOLI

BAKED GARLIC BREAD (GFO)

LINCOLNSHIRE SAUSAGE ROLLS

BUTTERMILK CHICKEN & CHIPOTLE

RUSTIC CHIPS & DIPS

TRADITIONAL PORK PIE

DRESSED GREEN SALAD & HERB CROUTONS (VG)

ARTISAN BUFFET £25

BURGER SLIDERS

TOASTED BUN, LETTUCE, TOMATO, GHERKIN & HERB SLAW

ANDALUSIAN CHICKEN & CHORIZO

28-DAY AGED BEEF, MELTED CHEESE & DIJON AIOLI

SMOKEHOUSE CHICKEN, BACON, CHEDDAR, MAPLE & BOURBON BBQ SAUCE

GOURMET PLANT-BASED PATTY, MUSHROOM, CHEESE, DIJON MAYO (VG, DF)

GYROS

GRILLED FLATBREAD, TZATZIKI, TOMATO, PICKLED BEETROOT & RED ONION

lemon & oregano chicken | aromatic spiced lamb

harissa & maple glazed cauliflower (V)

SELECTION OF CLASSIC QUICHES

lorraine | stilton & broccoli (V)

SALMON FISHCAKES WITH SWEET CHILLI & LIME

HOG ROAST & MANCHEGO CROQUETTES

ALE-BATTERED HADDOCK GOUJONS WITH TARTARE

BUTTERMILK CHICKEN & CHIPOTLE SAUCE

MAPLE & BOURBON GLAZED PORK BELLY BITES

BAKED GARLIC BREAD (GFO)

LINCOLNSHIRE SAUSAGE ROLLS

RUSTIC CHIPS & DIPS

CELEBRATION MENU

ENJOY A GLASS OF PROSECCO ON ARRIVAL £4.95PP

TWO COURSE £24.95pp

THREE COURSE £29.95pp

STARTERS

GOAT'S CHEESE & CHIVE CRUMB (V)

Balsamic glaze, micro herbs

PORK & CHORIZO SCOTCH EGG

Chilli jam, baby watercress

CHILLI GARLIC PRAWN BRUSCHETTA (DF, GFO)

King prawns, chilli, garlic, olive oil & herb focaccia

LEBANESE ARNABEET & PISTACHIO (VG, GF)

Spiced cauliflower, tahini, lemon, pomegranate

CHICKEN & APRICOT TERRINE (GFO)

Toasted focaccia, artichoke purée, herb salad

MAINS

MANCHEGO STUFFED CHICKEN

Potato fondant, beets, kale, tarragon velouté

VENISON & RED WINE PIE

Herb mash, roasted vegetables, rich meat jus

BRAISED BLADE OF BEEF

Potato dauphinoise, roasted parsnips, bordelaise sauce

SMOKED SALMON & KING PRAWN TAGLIATELLE

Crème fraîche, roasted vine tomatoes, capers, watercress, chive & lemon oil

MUSHROOM, SPINACH & WHITE TRUFFLE PIE (VG)

Confit shallot & thyme gravy, market vegetables & sautéed new potatoes

DESSERTS

TIRAMISU (V)

Coffee & brandy soaked sponge, espresso mascarpone cream, cocoa biscuit crumb, dark chocolate

PISTACHIO & WHITE CHOCOLATE CRÈME BRÛLÉE (V, GF)

Raspberries & pistachio praline

STICKY TOFFEE PUDDING (V, GF)

Honeycomb ice cream & toffee sauce

SUMMER FRUIT & PROSECCO SUNDAE (V)

Prosecco cream, strawberry ice cream, summer fruit compote, crushed meringue, shortbread crumb

CHEESE & BISCUITS (V)

Cote hill blue, brie, smoked applewood, house chutney

(V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free

(GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

Please see our website for a full allergen menu. Alternatively, ask a member of our team.

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of the food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.



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