BREAKFAST UNTIL 11:30AM

BOATYARD	BREAKFAST		15.0
two sausages	two bacon vine tomatoes	hash brown	

two sausages, two bacon, vine tomatoes, hash brown, portobello mushroom, smokey beans, eggs, toast (gfo)

VEGGIE BREAKFAST 15.0

two sausages, avocado, vine tomatoes, hash brown, portobello mushroom, smokey beans, eggs, toast (v, gfo, veo)

FRENCH TOAST 11.0

brioche eggy bread with chantilly cream & homemade compote, choose fruits & maple syrup (v)

OR bacon & maple syrup

EGGS HOLLANDAISE 12.5

choose smoked salmon, homecooked ham **OR** portobello mushrooms (gfo, vo)

TOAST & PRESERVES 5.0

2 granary or white bloomer with butter, choice of strawberry jam, honey **OR** fine cut marmalade

BRUNCH

BUTTERMILK CHICKEN WAFFLES crispy chicken strips, warm waffles,

maple syrup with crispy parmentier potatoes

SMASHED AVOCADO 10.0

avocado, poached egg, tomato salsa on toast (v, gfo, veo) add salmon, bacon, chorizo, portobellos **OR** feta: **3.5**

FLOURED BAP

bacon, sausage, portobello mushroom, fried egg (gfo, vo, veo)

one filling:	6.0
two fillings:	7. 5
three fillings:	9.0

BELGIAN WAFFLES 9.0

BELGIAN WAFFLES
choose fruits, chantilly cream & chocolate sauce (v)
OR smoked crispy bacon & maple syrup +1.0

DELI COUNTER ALL DAY

HOMEMADE CHEESE SCONE 4.0 HOMEMADE FRUIT SCONE 4.0 warm, served with butter - add chilli jam (+1) warm, served with butter - add jam and/or clotted cream (+1)

BOATYARD SAUSAGE ROLL*

procters sausage cooked with stokes onion marmalade

5.5

FRESH DAILY PASTRIES

croissant, pastry selection, pastel de nata,

homemade biscuits & more

FILLED CROISSANTS*

4.5

ham & cheese / cheese & tomato & more

CAKE SELECTION
cakes & sweet treats, homemade & local
see deli counter or ask staff

6.0

from 4.2

homemade, various flavours

TRAYBAKES from 3.5

*CAN BE SERVED HOT & AS A

DELI MAIN MEAL WITH SIDE SALAD & FRIES +6.5

brownie (gf), blackcurrant crumble (gf,df),
cherry almond slice, caramel millionaires shortcake (gf)

SIDES

BOATYARD SKIN ON FRIES	4.5
ROSEMARY & MALDON SEA SALT FRIES	4.9
OLIVES (gf, df, ve)	4.5
BOATYARD SIDE SALAD (gf, df, ve)	4.0
SALTED RED CABBAGE SLAW (of df ve)	4.5

BRUNCH COCKTAILS Gin-o-cello Spritz Limoncello, Prosecco Mimosa Prosecco, Fresh Orange Juice Espresso Martini 9.5



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from 2.0

GRAZING

OLIVES (gf, ve) 4.5 / FAIRFIELDS CRISPS 1.5 (gf, ve) / HABAS FRITAS 2.5

OPEN SANDWICH

OPEN SANDWICHES SERVED ON A THICK GRANARY OR WHITE BLOOMER NEW YORK PASTRAMI swiss cheese, mustard, coleslaw, pickles, mixed leaf	11.5
FISH FINGER ipa beer battered fish, chunky tartar, baby gem, lemon	12.5
GLAZED HAM onion chutney, mixed leaf, tomato, salted red cabbage (gfo)	11.0
PRAWN BLOODY MARIE ROSE baby gem, cucumber, mixed leaf (gfo)	12.0
BEETROOT HUMMUS mixed leaf, crispy parmentier potatoes (ve, gfo)	9.0
BRIE & CRANBERRY (add bacon +3.5) mixed leaf, roasted grapes, crispy dried onions	10.0

ADD FRIES TO ANY OPEN SANDWICH FOR 3.5

SIDES

BOATYARD SKIN ON FRIES	4.5
ROSEMARY & MALDON SEA SALT FRIES	4.9
BOATYARD SIDE SALAD (gf, df, ve)	4.0
SALTED RED CABBAGE SLAW	4.5
OLIVES (gf, df, ve)	4.5

SWEET

CAKE SELECTION	from 4.2
see deli counter, can be served with ice cream	
CHEFS CHOCOLATE BROWNIE	7.0
homemade, served with ice cream & chocolate sauce	7.0

SUFFOLK MEADOW ICE CREAM 1, 2 or 3 scoops vanilla, chocolate, salted caramel, strawberry, pistachio, mokka coffee, mango sorbet

ICE CREAM SUNDAE belgian chocolate

7.0 7.0 salted caramel biscoff 7.5 banana split

LUNCH

BOATYARD BURGER homemade 100% beef chuck, bacon, cheese, lettuce,

burger sauce, gherkin, skin on fries & house slaw

BOATYARD PLOUGHMAN'S 17.5 glazed ham, sausage roll, mature cheddar, brie, salad, onion chutney, pickles, apple, breads

17.0

HOMEMADE BEAN BURGER 16.0 smoked applewood cheese, avocado, lettuce, brioche style bun, gherkin, skin on fries & house slaw (v, veo)

17.5 **FISH & CHIPS** ipa beer battered haddock, peas, homemade tartar, lemon, chunky chips

BOATYARD CLUB SANDWICH 16.5 chicken, egg, bacon, lettuce & tomato, served with dressed leaves, skin on fries

BUTTERMILK CHICKEN BURGER 17.0 chicken, tomato, lettuce, maple mayonnaise, brioche bun, gherkin, skin on fries & house slaw

OUR DELI COUNTER HAS A FRESHLY MADE DAILY SELECTION OF QUICHES, SAUSAGE ROLLS & FILLED CROISSANTS THAT CAN BE SERVED HOT AS A MAIN **MEAL WITH SIDE SALAD & FRIES**

SALADS FROM 12PM

GOATS CHEESE SALAD 12.5 mixed dressed leaves, goats cheese, avocado, crispy onions, crouton, beetroot vinegrette

BOATYARD CAESAR SALAD chicken & bacon in a creamy caesar sauce, parmesan nest, anchovy fillets, crisp romaine lettuce, garlic & rosemáry croútons

SMOKED SALMON & PRAWN SALAD 16.5 bloody marie rose sauce, chunky homemade tartar, dressed mixed leaves



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16.5

SUNDAY ROASTS

ONE COURSE 19.5 TWO COURSES 24.5 THREE COURSES 28.5

STARTERS

GOATS CHEESE SALAD

mixed leaves, honey & beetroot dressing

HOMEMADE SOUP

ask for flavour, served with buttered breads

PRAWN BLOODY MARIE ROSE COCKTAIL

leaves, avocado, crouton

ROASTS

ROAST SIRLOIN OF BEEF

rolled sirloin served pink

TURKEY BALLOTINE

cranberry & stuffing rolled turkey

ROAST BELLY OF PORK

crackling, apple puree

MUSHROOM & SPINACH PIE (veo)

puff pastry & toasted seeds

all served with

roasties, parsnips, yorkshire, cabbage, carrots, sugar snap peas, bacon wrapped balsamic cherries, gravy

MAINS

CAESAR SALAD

chicken & bacon in a creamy caesar sauce, parmesan nest, anchovy fillets, crisp romaine lettuce, garlic & rosemary croutons

BOATYARD PLOUGHMAN'S

glazed ham, sausage roll, mature cheddar, salad, onion chutney, pickles, breads

BOATYARD BURGER

100% beef chuck, bacon, cheese, salted cabbage slaw, gherkin, skin on fries & house burger sauce

DESSERTS

APPLE CRUMBLE

clotted cream & caramel sauce

CHOCOLATE MOUSSE

gin berry coulis, shortbread

CHEESE TRIO

brie, stilton, mature cheddar, onion chutney, crackers

SIDES

BOATYARD SKIN ON FRIES	4.5	BOATYARD SIDE SALAD (gf, df, ve)	4.0
ROSEMARY & MALDON SEA SALT FRIES	4.9	CAULIFLOWER CHEESE	5.5
MARINATED OLIVES (gf, df, ve)	4.5	EXTRA PARSNIPS (gf, df)	2.5
EXTRA YORKIE	1.5	EXTRA ROASTIES (gf, df)	4.5



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KIDS MENU

ONE COURSE 8.0 TWO COURSES 10.5

BREAKFAST until 11:30

BREAKFAST

sausage, bacon, house beans, egg, toast

VEGGIE BREAKFAST

veggie sausage, avocado, house beans, egg, toast

SCRAMBLED EGGS ON TOAST

granary or white bloomer

LUNCH from 12:00

COD GOUJONS OR SAUSAGES

served with fries & peas

SANDWICHES

granary or white bloomer cheese / ham / tomato

HAM, EGG & FRIES

home cooked ham, egg & skin on fries

DESSERTS

BROWNIE & ICE CREAM

homemade brownie, ask for flavour

STRAWBERRY JELLY & ICE CREAM

ask staff for flavours

SNACKS

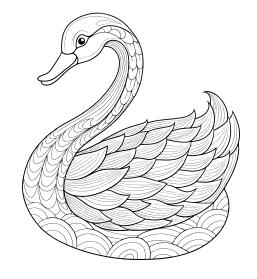
HUMMUS & CARROT STICKS 4.5

beetroot hummus

FAIRFIELDS CRISPS 1.5

ask for flavour

FRUIT / AVOCADO 3.5



DRINKS

SQUASH 2.0 APPLE & BLACKCURRANT

ORANGE

JUICES 2.0

SMOOTH ORANGE OR CLOUDY APPLE

PEACH ICED TEA 2.0

MILK 1.5

BABYCINO 1.5

WDEDHAMSMR SCEJZPOFIA ROXFRRFYLS BNRBOQXIKA OSRXWSPKSN

ATIMIJHUHD TAVONRSKAW

HBEKGQWGKI WLROWMAAEC

RELOOZNKAH

BOAT SWAN CONSTABLE MII KSHAKE

DEDHAM RIVER ROWING SANDWICH



•2

14

13

3

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