BREAKFAST UNTIL 11:30AM	٨
BOATYARD BREAKFAST two sausages, two bacon, vine tomatoes, hash brown, portobello mushroom, smokey beans, eggs, toast (gfo)	14.5
VEGGIE BREAKFAST two sausages, avocado, vine tomatoes, hash brown, portobello mushroom, smokey beans, eggs, toast (v, gfo, veo)	14.5
FRENCH TOAST brioche eggy bread with chantilly cream & homemade compote choose fruits & maple syrup (v) OR bacon & maple syrup	11.0 e,
EGGS HOLLANDAISE choose smoked salmon, homecooked ham OR portobello mushrooms (gfo, vo)	12.5

TOAST & PRESERVES

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

BILL OIL SI I ALL DAY	
BUTTERMILK CHICKEN WAFFLES crispy chicken strips, warm waffles, maple syrup with crispy parmentier potatoes	12.5
SMASHED AVOCADO avocado, poached egg, tomato salsa on toast (v, gfo, veo) add salmon, bacon, chorizo, portobellos OR feta:	10.0 3.5
FLOURED BAP bacon, sausage, portobello mushroom, fried egg (gfo, vo, veo) one filling: two fillings: three fillings:	6.0 7.5 9.0
BELGIAN WAFFLES choose fruits, chantilly cream & chocolate sauce (v) OR smoked crispy bacon & maple syrup +1.0	9.0
CHICKEN CAESAR SALAD grilled chicken, crispy bacon, anchovy fillets, croutons,	16.5

BRUNCH

DELI COUNTERALL DAY

parmesan

5.0

DELI	COL	JNIEKALLDAY	
HOMEMADE CHEESE SCONE warm, served with butter - add chilli jam (+1)	4.0	HOMEMADE FRUIT SCONE warm, served with butter - add jam and/or clotted cream	4.0
DELI SIDES small OR large, daily selection hummus / pasta salad / potato salad / fruit	from 3.5	FRESH DAILY PASTRIES croissant, pastry selection, pastel de nata, homemade biscuits & more	from 2.0
BOATYARD SAUSAGE ROLL* procters sausage cooked with stokes onion marmalade	4.5	CAKE SELECTION cakes & sweet treats, homemade & local	from 3.9
FILLED CROISSANTS* ham & cheese / cheese & tomato & more	4.5	see deli counter or ask staff	
DAILY QUICHES* homemade, various flavours	6.0	TRAYBAKES brownie (gf), blackcurrant crumble (gf,df), cherry almond slice, caramel millionaires shortcake (gf)	from 3.2
*CAN BE SERVED HOT & AS A			

SIDES

BOATYARD SKIN ON FRIES	4.5
SWEET POTATO FRIES	4.9
OLIVES (gf, df, ve)	4.5
BOATYARD SALAD (gf, df, ve)	4.0
SALTED RED CABBAGE SLAW (gf, df, ve)	4.5
HASHBROWNS	5.5

BRUNCH COCKTAILS	
Gin-o-cello Spritz	10.0
Limoncello, Prosecco	
Mimosa	8.0
Prosecco, Fresh Orange Juice	
Warm Apple Pie	10.0
Vanilla Vodka, Whisky, Apple Juice & Cinnamon	



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GRAZING

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

OPEN SANDWICH

LUNCH FROM 12PM

OPEN SANDWICHES SERVED ON A THICK GRANARY OR WHITE BLOOMER NEW YORK PASTRAMI swiss cheese, mustard, coleslaw, pickles, mixed leaf	10.5	BOATYARD BURGER homemade 100% beef chuck, bacon, cheese, lettuce, burger sauce, gherkin, skin on fries & house slaw	17.0
FISH FINGER ipa beer battered fish, chunky tartar, baby gem, lemon	11.5	BOATYARD PLOUGHMAN'S glazed ham, sausage roll, mature cheddar, brie, salad,	17.5
GLAZED HAM onion chutney, mixed leaf, tomato, salted red cabbage (gfo)	10.0	onion chutney, pickles, breads HOMEMADE BEAN & LENTIL BURGER	15.5
PRAWN BLOODY MARIE ROSE baby gem, cucumber, mixed leaf (gfo)	10.5	vegan cheese, avocado, lettuce, brioche style bun, gherkin, skin on fries & house slaw (ve)	
DELI HUMMUS & CRISPY POTATO mixed leaf, roasted chickpeas (ve, gfo)	9.0	FISH & CHIPS catch of the day, peas, homemade tartar, lemon, chunky chips	17.5
BRIE & CRANBERRY (add bacon +3.5) mixed leaf, roasted grapes, crispy onions	9.0	BOATYARD CLUB SANDWICH chicken, egg, bacon, lettuce & tomato, served with dressed leaves, skin on fries	16.5
ADD FRIES TO ANY OPEN SANDWICH FOR S	3.5	BUTTERMILK CHICKEN BURGER chicken, tomato, lettuce, maple mayonnaise,	16.0

SIDES

BOATYARD SKIN ON FRIES	4.5	SALTED RED CABBAGE SLAW	4.5
SWEET POTATO FRIES	4.9	HASHBROWNS	5.5
BOATYARD SALAD (gf, df, ve)	4.0	OLIVES (gf, df, ve)	4.5

WINTER WARMERS

HOMEMADE SOUP ask for flavour, served with buttered breads	8.5
SAUSAGE & MASH onion gravy, onion rings & seasonal veg	16.5
HOMEMADE APPLE CRUMBLE served with crème anglaise	7.5

SWEET

brioche bun, gherkin, skin on fries & house slaw

CAKE SELECTION see deli counter, can be served with ice cream	from 3.9
CHEFS CHOCOLATE BROWNIE homemade, served with ice cream & chocolate sauce	6.5
FARMHOUSE ICE CREAM 1, 2 or 3 scoops vanilla, chocolate, salted caramel, strawberry	from 3.5
ICE CREAM SUNDAE belgian chocolate salted caramel biscoff banana split	7.0 7.0 7.5



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SUNDAY ROASTS

ONE COURSE 19.5 TWO COURSES 24.5 THREE COURSES 28.5

STARTERS

DEEP FRIED BREADED BRIE

served with Stokes cranberry sauce, crostini

HOMEMADE SOUP

ask for flavour, served with buttered breads

PRAWN BLOODY MARIE ROSE COCKTAIL

leaves, avocado, croutons

ROASTS

ROAST SIRLOIN OF BEEF

rolled sirloin served pink

TURKEY BALLOTINE

cranberry & stuffing rolled turkey

ROAST BELLY OF PORK

crackling, apple puree

VEGETABLE PIE (veo)

ask staff for flavour

all served with roasties, parsnips, yorkshire, red cabbage, carrots, sugar snap peas, bacon wrapped balsamic cherries, gravy

MAINS

CAESAR SALAD

chicken & crispy bacon

salmon & poached egg with romaine, dressing, anchovies, croutons, parmesan

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

served with crème anglaise

WARM COOKIE DOUGH

ice cream, chocolate sauce

BRITISH CHEESE TRIO

somerset brie, stilton, mature cheddar, onion chutney, crackers

SIDES

BOATYARD SKIN ON FRIES	4.5	BOATYARD SALAD (gf, df, ve)	4.0
SWEET POTATO FRIES	4.9	CAULIFLOWER CHEESE	5.5
OLIVE SELECTION (gf, df, ve)	4.5	PIGS IN BLANKETS (gf, df)	4.5
EXTRA YORKIE	1.5	EXTRA ROASTIES (gf, df)	4.5



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KIDS MENU

ONE COURSE 8.0 TWO COURSES 10.5 THREE COURSES 12.0

STARTERS

HUMMUS & CARROT STICKS

homemade hummus, ask for flavour

HOMEMADE SOUP

ask for flavour, served with buttered bread

TOAST & JAM

granary or white bloomer, butter & jam

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

TOMATO PASTA

fusilli pasta, tomato sauce & cheese

SANDWICHES

granary or white bloomer cheese / ham / tomato

HAM, EGG & FRIES

home cooked ham, free range eggs & skin on fries

KIDS ROAST

(SUNDAYS ONLY +3.0 SUPPLEMENT) beef / turkey / veggie

DESSERTS

BROWNIE & ICE CREAM

homemade brownie, ask for flavour

STRAWBERRY JELLY & ICE CREAM

ask staff for flavours



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BEER & CIDER

SPIRITS

Boatyard Craft Lager 4.5% House Lager 4.4% Adnams Mosaic Pale Ale 4.1% Adnams Dry Hopped Lager 4.2%	Half Pint 2.8 5.6 2.6 5.2 2.8 5.6 2.9 5.8	GIN Essex Spirits Co's Citrus Adnams Copper House Gin/Pink Gin Essex Spirits Co's Blood Orange Hendricks Essex Spirits Co's Pink Jam Bombay Sapphire	25ml 4.4 3.8 4.6 4.5 4.6 3.6	50ml 5.5 4.8 5.8 5.6 5.8 4.4
Adnams Ease Up IPA gf 4.6% 500ml Kopparberg Mixed Fruit 4.0% 500ml Kopparberg Mixed Fruit 0.0% 500ml AF	4.6 4.6 4.6	Essex Spirits Co's Vanilla Vodka Absolut RUM	3.8 3.6	4.8 4.4
COCKTAIL	LS	Essex Spirits Co's Bad Water Spiced Rum WHISKEY/BOURBON Famous Grouse	3.8 3.7 3.4	4.8 4.6 4.2
COCKTAILS Constable's Garden Gin, Elderflower, Apple Juice, Lime	50ml 7.5	Jack Daniels Bulleit Bourbon EXTRAS	3.4 3.6	4.2 4.4
Mojito Rum, Demerara, Lime, Mint, Soda Strawberry & Rhubarb Passion Vodka, Strawberry, Rhubarb, Dragon Fruit	8.5 9.0	Limoncello Baileys Amaretto	3.4	4.8 4.5 4.2
Espresso Martini Aperol Spritz with Prosecco The Rowlocks	9.5 10.0 8.5	Tequila Sambuca MIXERS Fever Tree (Mediterranean light/Indian/Inc	3.5 3.5	2.6
Bourbon Coke Float, Vanilla Ice Cream Strawberries & Cream Pink Gin Cream Soda Float, Strawberry Ice	8.5 • Cream	Tomato/Orange/Apple Juice Coca-Cola/Coke Zero/Diet Coke Lemonade/Soda	Juli IIBIIC	2.4 2.4 2.4

WINES

750ml SPARKLING

175ml 250ml

	., 0.,,,	2001111		7.7	
Pinot Grigio, La Delfina - Italy	6.0	7.9	23.5	Prosecco DOC - Italy 7.5	27.0
Chardonnay, La Silhouette - Australia	6.0	7.9	23.5	Prosecco Rosé DOC - Italy 7.5	27.0
Sauvignon Élanc, Marlborough - NZ	6.6	9.4	27.5	,	
Chablis 2018 - France			35.5	Gruet Champagne - France	37.0
Muscadet de Sevre - France			25.5	Gruet Rosé Champagne - France	40.0
ROSÉ				CODITY DAD	
Pinot Grigio, Rosé, La Delfina - Italy	6.0	7.9	23.5	SPRITZ BAR)
Diarmarine Coteau Varois - France	6.7	9.5	28.0	Gin-o-cello Spritz	10.0
RED	187ml			Essex Spirits Co's Limoncello using local	
Merlot, Valle Central - Chile	6.5		21.5	honey, floral botanical gin & Prosecco	
Shiraz, South Eastern- Australia	6.5		23.5	Blood Orange Gin Spritz	10.0
Rioja Bodegas Manzanos - Spain			23.5	Essex Spirits Co's Blood Orange Gin	
Malbec Roble - Argentina			27.5	with floral elderflower & Prosecco)
Barolo Flori - Italy			35.5	with horal elderhower & Flosecco	



WHITE

SOMETHING SAVOURY?
OUR HOMEMADE SAUSAGE ROLLS
CHEESE SCONES & CHILLI JAM
FAIRFIELDS FARM CRISPS



750ml

125ml

HOT

COLD

COFFEE Espresso Flat White Americano Latte Cappuccino Mocha Chai Latte	Double shot, One size 2.8 3.4 3.2 3.6 3.6 3.8 3.8	Coca-Cola Coke Zero Diet Coke Lemonade Orange & Lemonade Lime & Soda OR Lemonade	Small 2.4 2.4 2.4 2.4 2.4 2.4	Regular 3.6 3.6 3.6 3.6 3.6 3.6
TEA pot of tea for one Breakfast Tea Earl Grey Green Tea Lemon & Ginger Peppermint Black Chai	3.3 3.3 3.3 3.3 3.3	Cloudy Apple OR Orange Jui Frobishers (Apple/Orange/Pi Breckland Posh Pops sparkling (Elderflower/Ginger Beer/Str San Pellegrino (Limonata OR Classic Cream Soda Fever Tree (Mediterranean lig Tomato Juice (Lightly spiced)	neapple) 1 pop awberry & Rhubarb) Blood Orange) ht/Indian/Indian light)	4.0
HOT CHOCOLATE Medium Large	3.8 4.8	Peach Iced Tea (Still OR Spar Kids Juice Drink (Orange OR Milk 330ml Coke Float with vanilla ice cred	Blackcurrant & Applo	2.0 4.5
Cream +0.5 Marshmallows +0.5 Syrup +0.6 Caramel/Vanilla/Haz Plant Milk +0.3 Oat/Coconut/S		Still or Sparkling Water purified, chilled water, from ou 330ml glass 1.5 / 500ml bott	, ur sustainable water sy	

MILKSHAKES, SMOOTHIES & ICED

MILKSHAKES with cream & toppings	4.8	SMOOTHIES Dear Plant / Torrigal Traint / Wala Wiele	4.5
Chocolate / Salted Caramel / Vanilla / Strawberry / Banana		Berry Blast / Tropical Twist / Kale Kick COOLERS sparkling coolers	4.0
VEGAN SHAKES with cream & toppings Chocolate / Strawberry / Vanilla / Coconut / Banana	4.8	Dragon Fruit & Mango OR Strawberry & Mint	
Ghocolate / Strawberry / Varinia / Gocorda / Bariana		ICED COFFEE Iced Latte	3.9
HARDSHAKES alcoholic shakes Baileys Salted Caramel OR Bourbon Chocolate Hazelnu	8.5	Iced Americano Iced Mocha	3.8 4.0

COFFEE COCKTAILS! Espresso Martini 9.5 Baileys Martini 10.5

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SOMETHING SWEET?
OUR HOMEMADE FRUIT SCONES, JAM & CREAM
CAKE SELECTION
FARMHOUSE ICE CREAM

