

FOR THE TABLE

Sausage roll Bramley apple sauce	4
Avocado fritto pimento aioli	5
Spicy squid & white bait tartare	11
Whole baked camembert toasted pecans, apricot jam, chilli, sourdough	14
Porcini mushroom & truffle arancini	5
Gordal olives	4.5
Pork belly bites Bramley apple	4.5

STARTERS

Today's soup crusty bread	6
Crab scotched egg "Bloody Mary" ketchup, cucumber	7.5
Harissa roasted aubergine coconut yoghurt, pomegranate & toasted almonds	7.5
Smoked mackerel pate seeded cracker bread	7.5
Grilled pear, blue cheese croquette chicory & elderflower dressing	7.5
Pulled duck & radish salad sesame, lime & ginger	8/13
Rope grown mussels cider, apple & leek cream	8/15
Honey roast fig, soft goats cheese pistachio & salted cracker bread	8

A discretionary 12.5% service charge will be added to your bill, all monies go to the team. Not all ingredients are listed for each dish, all allergen information available upon request.

Let us know how much you enjoyed your meal with us.
Please post your comments at:
[boaterskingston.com/review-us](https://www.boaterskingston.com/review-us)



THE BOATERS INN

MAINS

Sweet potato & coconut curry pak choi, wild rice	12.5
Tiger prawn linguine chilli, tomato, garlic, coriander & lemon	16
Fish & chips beer battered haddock, pea puree, thick cut chips	14.5
Vegan fish & chips minted pea puree, tartare sauce	13
Turner & George black label burger [upgrade to sweet potato fries £1] smoked cheese, smoked streaky bacon, burger sauce & skin on fries	15
Vegan burger [upgrade to sweet potato fries £1] carrot bun, chipotle burger sauce, vegan cheese, lettuce & tomato	14
Venison, duck & smoked pancetta pie mash, cavolo nero, red wine gravy	17
Flat iron chicken roast garlic butter, watercress salad, rosemary salt fries	16
Roasted monkfish on-the-bone butternut squash, curry cream sauce, grilled tender-stem broccoli	18.5
Market fish weekly fish special	MVP
Braised short rib of beef red wine, baby onion & mushroom, confit garlic mash	19
Roast Barbary duck breast pumpkin, glazed fig, pistachio	18
Braised lamb shoulder pearl barley, smoked bacon, spinach & salsa verde	18
Choice of steaks Choice of steaks, served with roast garlic butter or peppercorn sauce, hand cut chips or rosemary salt fries & watercress salad	27
Bone-in rib eye	23
Sirloin	17
Flat iron	17

PIZZA

Tuscan fennel salami N'duja, roasted peppers & green chilli	12
Margherita Buffalo mozzarella, tomato sauce & basil	10
Oyster mushroom & ricotta Cep, rocket, truffle oil, ricotta	12
Peperoni Red onion, red chilli, buffalo mozzarella	12

SIDES

Thick cut chips/skin-on fries	4
Truffle & Parmesan fries	5
Mash & gravy	4
Sweet potato fries	5
Truffled macaroni cheese	5
Caesar salad, parmesan	5
Broccoli & red chilli	4.5

PUDDINGS

Chocolate brownie pistachio & honeycomb crumb, salted caramel ice cream	6.5
Orange & cardamom crème brulee lemon shortbread	6.5
Sticky toffee pudding butterscotch sauce & vanilla ice cream	6.5
Baked vanilla cheese cake poached pear & cinnamon ice cream	6.5
Seasonal ice creams & sorbets price per scoop	2
Sweet muscovado cream sour cherries & gingernut biscuit	6.5
Cafe Affogato vanilla ice cream, espresso	4
Coffee & sweet treats	4.5