

# THE BOATYARD - STEAK & SEAFOOD

## STARTERS

### FIGS & PARMA HAM (gf)

Caramelized figs with Parma ham on a bed of pea shoots with a balsamic dressing £5.95

### LIME & CHILLI TIGER PRAWNS (gf)

Pan fried with red chili's, fresh lime & coriander £8.95

### SCALLOPS (gf)

A trio of seared Atlantic scallops with crispy pancetta & Beetroot puree £ 8.95

### BABY BACK RIBS (gf)

Slow cooked in our sticky sauce served with sesame seeds & red chili. £6.95

## SHARERS

### STARTER PLATTER

A perfect way to start with Ribs, Tiger Prawns, bread & oils & fries £24.95

### BOATYARD PLATTER (Pre order to guarantee)(gf)

Whole lobster in a seafood bisque, Rib eye steak, Tiger Prawns, Ribs & fries £64.95

## MEAT

*All steaks are served with our house steak chips, vine tomatoes & field mushroom*

### 9oz\* FILLET ON A HOT STONE (gf)

Prime fillet steak served on a hot granite stone for you to cook to perfection £24.95

### 7oz\* FILLET ON A HOT STONE (gf)

Prime fillet steak served on a hot granite stone for you to cook to perfection £19.95

### RIB EYE STEAK 8oz\* (gf)

A great steak with a perfect mix of taste and tenderness £19.95

### CHATAEUBRIAND (gf)

A famous 16oz\* cut of fillet tenderloin, grilled, carved & served medium rare £49.95

### T BONE STEAK (gf)

A 16oz\* cut consisting of Sirloin & fillet £26.95

*Add Whisky & pepper sauce, Bearnaise, or roquefort sauce £2*

## SEAFOOD SPECIALS

### WHOLE LOBSTER (gf)

Local Cornish whole lobster dressed with a seafood bisque £29.95 (Pre order to guarantee)

### SALMON (gf)

Fillet of salmon with tender stem broccoli and roasted new potatoes in a saffron cream sauce £17.95

### SEAFOOD MIXED GRILL (gf)

Fillet of salmon, Scallops, Tiger Prawns, Garlic & Rosemary potatoes & tender stem broccoli £24.95

### SEAFOOD LINGUINE

Lobster, prawns & salmon in chefs white wine sauce served with linguine £22.95

## CLASSICS

*All dishes are prepared in house using the freshest of local produce*

### STARGAZY PIE

Cod, smoked haddock, salmon, creamy white wine sauce & a touch of dill topped with Tiger prawns £16.95

### MOULES MARINERE (gf op)

Local Porthilly mussels cooked in white wine and cream & served in the pot with bloomer & fries £14.95

### CLASSIC COB SALAD (GF)

A hearty salad of mixed greens, tomato, bacon, avocado, chicken, blue cheese & house dressing £12.95

### BEEF BOURGUIGNON (gf)

Prime fillet tails braised in Red wine with shallots, pancetta and creamy mash £19.95

## SIDES

FRIES £2.95 – PANKO PICKLES - £2.95 – ONION RINGS £2.95 – OLIVES £2.95 – CHUNKY CHIPS £2.95

### CHOCOLATE BROWNIE

Delicious brownie served with vanilla ice cream £5.95

### WHITE CHOCOLATE & RASPBERRY TORTE

Creamy white chocolate topped with raspberry cream and raspberries £5.95

## DESSERTS

### STICKY TOFFEE PUDDING

A winter favourite served with custard £5.95.

### CHEESE BOARD

A selection of three local cheese with biscuits and chutney £8.95

**PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE ANY FOOD ALLERGIES**

**(gf) = Gluten free / (v) = Vegetarian / (vg) = Vegan**

**IF YOU HAVE A FOOD INTOLERANCE. PLEASE SPEAK TO A MEMBER OF THE TEAM**