The Harts Boatyard

ASK US ABOUT OUR FABULOUS EVENING SPECIALS

DRINKS

WHITE PEACH BELLINI
Indulge in the simple beauty of perfectly ripe peaches puréed to perfection and poured over sparkling Prosecco £7.95
With Champagne £9.95

RASPBERRY & PEACH GINTONICA
Crisp, dry Tanqueray complemented by the delicate aroma of mellow peach bitters, mixed with juicy raspberry cordial, Fever-Tree tonic, some fresh raspberries and a sprig of rosemary £7.95

LE GRAND FIZZ
Super-premium, Grey Goose vodka mingled with the soft, sweet floral character of Chase Elderflower Liqueur and topped off with sparkling soda and zesty lime £8.25

See our drinks menus for our full range of cocktails

WHILE YOU WAIT

GARLIC PIZZETTE with rocket and shaved Gran Moravia cheese (v) £6.95
ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and English salted butter (v) £5.95
NOCELLARA OLIVES (ve) £3.25

SHARERS

CARNE PLATTER Southern-fried buttermilk chicken with katsu sauce, lamb & balsamic koftas, crispy sweet chilli beef, spiralised carrot salad, and garlic flatbread £16.95
BAKED GREEK FETA with cherry tomatoes and fresh chillies, topped with basil. Served with ciabatta & seeded crisp bread (v) £11.95
MEZZE PLATTER Roasted lentil falafels, beetroot hummus with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralised carrot salad, coconut tzatziki and flatbread (ve) £12.95

DID YOU KNOW WE ALSO OFFER A VEGAN MENU?
TRY A RANGE OF DELICIOUS PLANT-BASED DISHES TODAY

STARTERS

SCALLOPS OF THE DAY Ask for today's specials, price of the day
SMOKED SALMON & KING PRAWN POT topped with Devon crab crème fraîche, served with ciabatta £7.25
TEMPURA MUSHROOMS Crispy mushrooms with a soy, lime & ginger dip (v) £6.95
BAKED KING PRAWN & LOBSTER GRATIN in a garlic & parsley butter, served with rustic bread £8.25
SOUP OF THE DAY with rustic bread and butter (v) £5.25
SALT & SZECHUAN PEPPER SQUID with aioli £6.95
TRUFFLED GOAT'S CHEESE on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v) £6.75
LAMB KOFTA SALAD with plum tomato, roasted red pepper, cucumber & mint salad and coconut tzatziki. *Swap your lamb koftas for sweet chilli chicken skewers* £6.95
DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread £7.50

MAIN COURSES

ROASTED RACK OF LAMB served with aubergine, roasted sweet peppers, potato dauphinoise and red wine jus £22.95
SEARED SEA BASS FILLETS on ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth velouté £17.95
SPIT-ROASTED CHICKEN with lemon & garlic confit, aioli and your choice of wholefood salad *or* fries with jus. £13.25
FRESHLY BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £13.25
SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow roasted tomato dressing (ve) £12.95
CHARGRILLED LAMB KOFTAS with goat's curd, plum tomato, roasted red pepper, cucumber & mint salad, and lavash bread £14.95
Swap your lamb koftas for sweet chilli chicken skewers
KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli *3078kJ/733kcal. This dish is high in protein* £14.50
CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with mashed potato and green vegetables £14.95
LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed. *Served with your choice of salad or fries* £13.95
BUTTERMILK SOUTHERN-FRIED CHICKEN stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli £15.50
SLOW-COOKED PORK BELLY & CURED PORK CHEEK with potato dauphinoise, crispy prosciutto, green vegetables and jus £19.50 | without scallops £15.50

TURN OVER FOR OUR STEAKS, BURGERS, PIZZAS, SALADS, SIDES AND DESSERTS...

STEAKS

Experience our new steak menu featuring three juicy, premium quality cuts. All our steaks are expertly aged for superb texture and flavour. Served with twice-cooked chunky chips, sunblush tomato and parsley butter.

9oz AGED RIB-EYE STEAK £23.95
10oz AGED RUMP STEAK £18.95
7oz AGED FILLET STEAK £25.50

Add Steak Sauces:
Peppercorn sauce / Béarnaise sauce / Beef dripping sauce / Red wine jus £1.95

Add: *Crispy onion rings £3.50*
King prawns & garlic butter £3.95
Lobster & garlic butter £8.95

BURGERS

All our burgers are served in a sesame seeded bun, with a gherkin on the side.

OUR DIRTY BURGER Prime beef burger with crispy bacon, lashings of cheese, beef-dripping sauce and fries £15.75
WAGYU BURGER with smoked Irish Cheddar, crispy onions, burger sauce, sweet potato fries and aioli £16.95
PRIME BEEF BURGER with smoked Irish Cheddar, lettuce, tomato, burger sauce and fries £13.75
PLANT-BASED BURGER served with coconut tzatziki, slow-roasted tomato sauce and lettuce (ve)
Served with your choice of a house salad (ve) *or* fries (v) £13.75

Add: *Bacon / Chorizo / Flat mushroom (v) £1.50 | Grilled halloumi (v) £2.50*
King prawns £3.95 | ½ Lobster £8.95 | Classic mac & cheese (v) £3.95

PIZZAS & SALADS

All our pizzas are hand-stretched. If you prefer a lighter pizza, we can replace the centre with a baby kale & tomato salad.

DIABLO PIZZA Chorizo, pepperoni, bacon, pork & fennel sausage, mozzarella, jalapeños and red chilli £13.95
PADANA PIZZA Whipped goat's curd, caramelised red onion chutney, and mozzarella with rocket (v) £10.95
POLLO AMERICANO PIZZA Chicken, portobello mushrooms and mozzarella, on a BBQ tomato base £12.95

Add: *Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Goat's curd (v) / Bacon / Chorizo £1.50 | Hand-pulled chicken / 'Nduja sausage £2.00*

WHOLEFOOD SALAD with black rice, quinoa, avocado, broccoli, spinach and seeds, with a pineapple, lemongrass & ginger dressing (ve) *1556kJ/370kcal. This dish is low in saturated fat* £9.95
CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach and tenderstem broccoli with a cider & honey mustard dressing *2162kJ/514kcal. This dish is high in protein* £12.95
STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & ginger dressing *1467kJ/349kcal.* £13.50

Add: *Truffled Goat's curd (v) £2.00*
Chargrilled chicken breast / Lamb koftas £3.50
Grilled halloumi (v) £2.50 /
Chargrilled salmon £5.00

SIDES

Rocket & Gran Moravia cheese salad (v) £3.50
Dressed house salad (ve) £3.50
Crispy onion rings (v) £3.50
Twice-cooked chunky chips (v) £3.50
Fries & aioli (v) £3.25
Potato dauphinoise (v) £3.95
Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95
Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.50
Classic mac & cheese (v) £3.95

DESSERTS

MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream. Served with Bourbon vanilla ice cream & hot salted caramel sauce (v) £7.95
CHOCOLATE & RASPBERRY PUDDING A silky chocolate sponge, filled with a raspberry compote middle. Served with Bourbon vanilla ice cream (v) £6.95
NEW YORK STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v) £6.50
WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v) £6.50
VANILLA CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v) £5.95
ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from Bourbon vanilla, praline, double chocolate *or* strawberry (v) £5.25
MANGO, BERRY AND COCONUT MERINGUE MESS Crushed meringue, with mango, berries & passion fruit coulis, folded in a coconut sauce £7.25
APPLE & BLACKBERRY CRUMBLE topped with a demerara sugar crumb, served with custard (v) £5.95
STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.50
PINEAPPLE TARTE TATIN topped with mango and served with coconut milk sorbet (ve) £7.25
THE HOUSE SHARER Chocolate Brownie, baked vanilla cheesecake, mango & berry meringue mess, Bourbon vanilla ice cream cookie sandwich £11.95
BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £7.95 *Enjoy a glass of port with your cheese £3.00*
MINI DESSERT & A HOT DRINK Choose from Belgian chocolate brownie, baked vanilla cheesecake *or* apple & blackberry crumble (v) *340kcal or less* £4.95

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. If you require more information, please ask your server.
Please note an optional 10% service charge will be added to the bill for tables of 6 or more.