

SUNDAY MENU

SERVED 12PM-8PM

NIBBLES

MIXED NUTS

A carefully selected mix of premium nuts. (DF) (GFa)

LOCAL FOCACCIA & SOURDOUGH

Served with whipped butter or tapenade.

BELAZU

House Spanish mixed olives with garlic, cornichon, sun-blushed tomato and Borettane onions. (DF) (GFa)

STARTERS

STORNOWAY BLACK PUDDING SCOTCH EGG

With a tomato & chilli jam. (DF)

JAMÓN IBÉRICO & MANCHEGO CROQUETTES

With a chimichurri sauce.

BURRATA

Marinated heritage tomato, grilled sourdough, basil and pesto.

JERSEY OYSTERS

Pickled cucumber mignoette with Champagne granita. (DF) (GF)

SMOKED MACKEREL RILLETTÉ

With apple, horseradish and sourdough bread.

ROAST GARLIC ARANCINI

Black garlic mayo and micro salad. (DF) (GFa) (VG)

FROM THE LAND

THE YACHT BURGER

6oz beef burger with chorizo chutney and Manchego cheese, cheddar coleslaw and fries.

CHICKEN PROVENÇALE

Poached chicken supreme, stuffed with tomato and garlic in a tomato, herb and olive sauce with roasted garlic pommes purée. (DF) (GFa)

SPICED BEAN BURGER

Smoked paprika aioli and rocket pesto, with fries. (VG)

FROM THE SEA

BEER-BATTERED FISH

Served with triple-cooked chips & marrowfat mushy peas. (GFa)

THE YACHT FISH PIE

Locally caught market fish and prawns, served with a side salad.

LITTLE ONES

CHICKEN CHUNKS WITH CHIPS & BEANS (DF)

FISH FINGERS WITH CHIPS & PEAS (DF) (GFa)

SAUSAGE & MASH WITH PEAS & GRAVY (DF)

TOMATO & CHEESE PASTA

SIDES | EXTRAS

TRIPLE-COOKED CHIPS

ADD CHEESE

TRUFFLE PARMESAN FRIES

ROCKET & PARM SALAD

PIZZA

5.5 Stone-baked 12-inch hand-stretched sourdough pizza topped with rich Italian pizza sauce and mozzarella.

6.5 MARGHERITA 14.
With fresh basil.

6. PEPPERONI 15.
Dry-cured pepperoni.

BURRATA 16.

Cherry tomatoes, fresh burrata with a pesto drizzle.

NAPOLITANA 15.

Anchovies, capers, olives and oregano.

THE SMOKEHOUSE 17.

Brisket, pickled red onions and roquito pearls with sriracha sauce.

THE YACHT 20.

Smoked salmon, Atlantic prawns and finished with fresh crab meat.

ADD A PIZZA DIP

Black garlic mayo | BBQ | Hot honey | Chilli oil
Romesco sauce | Garlic oil | Chimichurri | Pesto

ALL 2.

SUNDAY ROAST

All roasts are served with a Yorkshire pudding, roast potatoes, stuffing, cauliflower cheese, fresh seasonal vegetables & bottomless gravy. (G)

TRIO ROAST 24.

A serving of rump of beef, chicken supreme and whisky-glazed gammon.

RUMP OF BEEF 21.

CHICKEN SUPREME 19.

ROASTED LEG OF LAMB 22.

WHISKY-GLAZED GAMMON 20.

NUT ROAST 18.

LITTLE ONES ROAST

Choice of meat or nut roast, served with roast potatoes, seasonal vegetables, a Yorkshire pudding and bottomless gravy.

RUMP OF BEEF 13.

CHICKEN SUPREME 12.

NUT ROAST 11.

A LITTLE EXTRA

ROAST POTATOES 5.

YORKSHIRE PUDDING (G) 2.5

PIGS IN BLANKETS 5.

STUFFING (G) 5.

CAULIFLOWER CHEESE 5.

Allergen information:

(GF) Gluten-free | (GFa) Gluten-free available
(DF) Dairy-free | (VG) Vegan

Disclaimer: Menu items are subject to availability and may sell out. We will offer alternatives where possible. Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking.