

BATEAUX LONDON

SILVER DINNER

Asparagus and ricotta
tartlet, shallot, tomato
salad (V) 514 CAL

—

Roast chicken, buttered
new potato, ratatouille,
thyme jus 607 CAL

—

Lime and coconut
posset, mango 455 CAL

EXTRA

Marinated olives 8 CAL 4

Smoked salmon mousse,
seeded crackers 262 CAL 6

Cheese board 467 CAL 9
Somerset Camembert
wedge, Cheddar
Pitchfork, Blacksticks
Blue, chutney, grapes
and Peter's Yard crackers

Artisan coffee or fine
leaf tea 4

Service is not included. Gratuities at your discretion.

Before you order any food or drink, please speak to a member of our catering team, if you have an allergy or intolerance. Our food is prepared and served in an environment where there may be traces of allergens present. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.

Adults need around 2000 kcal per day. Please ask a team member for more information on allergen and calories.

BATEAUX LONDON

GOLD DINNER

Asparagus and ricotta
tartlet, shallot, tomato
salad (V) 514 CAL

—

Roast chicken, buttered
new potato, ratatouille,
thyme jus 607 CAL

or

Devonshire crab
tortelloni, cherry tomato
compote, crispy shallot
basil cress 651 CAL

—

Lime and coconut
posset, mango 455 CAL

EXTRA

Marinated olives 8 CAL 4

Smoked salmon mousse,
seeded crackers 262 CAL 6

Cheese board 467 CAL 9
Somerset Camembert
wedge, Cheddar
Pitchfork, Blacksticks
Blue, chutney, grapes
and Peter's Yard crackers

Artisan coffee or fine
leaf tea 4

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PLATINUM DINNER

Amuse-bouche 29 CAL

—

“Salmon Zaestar”, pickled
cucumber, dill, coyo yogurt
(VG/GF) 63 CAL

or

Hot smoked Chalk stream
trout, asparagus, wild garlic
pesto, lemon and poppy seed
scone 360 CAL

or

Ham hock terrine, pickled
baby carrot, sauce gribiche,
chargrilled sourdough 321 CAL

—

Harissa Lamb rump, broad
bean, courgette and black
turtle bean, okra tempura, raz
el hanout jus 872 CAL

or

Sea bass, pea and chorizo puy
lentil stew, jersey royal new
potato 933 CAL

or

Fresh herbs polenta, chimichuri
aubergine, feta (VG/GF) 906 CAL

BATEAUX LONDON

PLATINUM DINNER

Dark chocolate truffle torte,
mango coconut salsa 407 CAL

or

Strawberry and basil sorbet
(VG/GF) 126 CAL

or

Rhubarb and custard cannelloni 289 CAL

Cheese board 467 CAL
Somerset Camembert wedge,
Cheddar Pitchfork, Blacksticks
Blue, chutney, grapes and
Peter's Yard crackers

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SUNDAY LUNCH

Leek and mature cheddar tart (V) 620 CAL

—

Roast Chicken, Honey Roasted Carrots, Potatoes, Homemade Yorkshire Pudding 1082 CAL

or

Roast Cauliflower, Honey Roasted Carrots, Potatoes, Homemade Yorkshire Pudding 422 CAL

—

Lime and coconut posset, mango 455 CAL

EXTRA

Marinated olives 8 CAL 4

Smoked salmon mousse, seeded crackers 262 CAL 6

Cheese board 467 CAL 9
Somerset Camembert wedge, Cheddar Pitchfork, Blacksticks Blue, chutney, grapes and Peter's Yard crackers

Artisan coffee or fine leaf tea 4

Service is not included. Gratuities at your discretion.

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