



THE BOAT HOUSE

– ST AUBIN –

SUNDAY ROASTS • CLASSICS • QUAYSIDE DINING

2 Courses 27.95 | 3 Courses 32.95

TO START

Baked Camembert

Rosemary, crispy onions,
toasted sourdough,
truffle oil

Pan of Prawns

Garlic Butter & House Bread

Sticky Pork Belly Bao

Teriyaki glaze, spring onions,
pickled ginger, chillies & sesame

Homemade hummus

Sun-blush tomato, toasted sunflower seeds,
rocket, flatbread, cumin oil

TO FOLLOW

Roast Beef

Roast Pork Belly

Nut Roast

All above mains served with:
Yorkshire pudding, roast potatoes, seasonal vegetables,
cauliflower cheese & red wine gravy

Seafood Linguini

Rich lobster bisque, moules, prawns,
squid, baby spinach, Parmesan

TO FINISH

British Cheese Board

Selection of three artisan British cheeses,
seasonal chutney, grapes, crackers

Petit Fours Plate

Raspberry sorbet

Deep Fried Churros

Cinnamon & vanilla ice cream,
salted caramel

Selection of Movenpick Sorbets

Raspberry | Mango & Passion Fruit | Lemon

"We do hope that you have enjoyed your meal with us, please note that a 10% discretionary service charge is added to your bill, the entire of which is shared with the team"

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.