
THE BOAT HOUSE

– ST AUBIN –

SET MENU • CLASSICS • QUAYSIDE DINING

2 Courses 34.95 | 3 Courses 41.95

TO START

Jersey Crab

Toasted sourdough, red chillies,
green salad, dill

Honey & Thyme Lamb Rump

Spring lamb, minted peas,
pickled radish, lamb jus

Breaded chicken escallop

Rocket salad & Parmesan,
caper & lemon butter

Crispy Calamari

Sushi rice, Asian salad, teriyaki sauce,
sesame seeds, wasabi mayo

TO FOLLOW

300g Ribeye Steak (supplement 7.95)

Served with hand cut chips, rocket & Parmesan salad,
flat cap mushroom, roast tomato, peppercorn Sauce

Grilled Sea Bass Fillet

Jersey Royals, seasonal greens, caper & butter sauce

Roasted Aubergine

Smoked tomatoes, chickpea purée,
crispy shallots, chimichurri

Crab & King Prawns Linguini

Rich crab & lobster bisque, chilli & garlic,
cherry tomatoes, baby spinach, Parmesan

TO FINISH

British Cheese Board

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

Lemon & White Chocolate Tart

Sharp lemon curd, white chocolate ganache
in a crisp pastry shell, raspberries,
raspberry coulis

Pistachio Tiramisu

Mascarpone cream with espresso soaked sponge,
pistachio, dark cocoa dust

Salted Caramel Panna Cotta

Panna cotta infused with sea salted caramel,
honeycomb shards

"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.



THE BOAT HOUSE
- ST AUBIN -