

MEAT *BACARI*

Lamb Chop	14.95
Rosemary, smoked aubergine, mint yoghurt	
Sticky Pork Belly Bites	12.50
Apple, soy, honey, sesame, spring onion	
Chicken Liver Parfait	11.50
Spiced plum chutney, toasted brioche	
Crispy Chicken Wings	11.50
Hot honey, chilli, pickles, Peri Peri dressing	
Black Pudding Scotch Egg	11.95
Apple purée, mustard dressing	
Beef Ragu Ravioli	14.95
Parmesan, Madeira jus, crispy shallots	

— LUNCHTIME FAVOURITES —

Available Monday to Friday
(Lunchtimes only)

Crab Sandwich	18.95
White bloomer, avocado & green dressed salad	
Surf & Turf Sandwich	17.95
Toasted sour dough, aged sirloin, king prawns, garlic butter, rocket leaves & Parmesan	
Chicken Caesar Sandwich	15.95
Warm focaccia, crispy cos lettuce, shaved Parmesan, caesar dressing, smoked pancetta, hard boiled egg	

STEAKS

All our steaks are sourced from around the UK & Ireland.

All are grass fed & aged for 28 days

Served with:

Rocket & Parmesan salad, flat cap mushroom, hand cut chips, roast tomatoes, sauce

Sirloin Steak 250g	31.50
Ribeye Steak 300g	34.95
Fillet Steak 250g	39.95

Sauces:

Peppercorn Sauce | Garlic Butter | Red Wine Jus

Add for a Surf & Turf:

Scallops 9.95 | Garlic King Prawns 7.95

FISH *BACARI*

Grilled Octopus & Baby Squid Tempura	13.95
Smoked potato, braised leek, caper & parsley dressing, charred lemon	
Jersey Crab	13.95
Toasted sourdough, red chillies, green salad, dill	
Seared Hand Dived Jersey Scallops	13.95
Jerusalem artichoke, black pudding, red wine jus	
Crispy Calamari or King Prawns	12.95 13.50
Sushi rice, Asian salad, teriyaki sauce, sesame seeds, wasabi mayo	
Pan Roasted Cod	13.95
Brown shrimp, caper & lemon butter	
Moules a la Crème	11.95
Jersey cream, white wine, garlic, parsley	
King Prawns Pil Pil	13.95
Garlic, chilli, tomato, lemon, toasted sourdough	

BOAT HOUSE CLASSICS

Boat House Classic Caesar Salad	11.95
Crispy cos lettuce, shaved Parmesan, Caesar dressing, smoked pancetta, hard boiled egg	
Add: Chicken 6.95 King Prawns 7.95 Hand Dived Scallops 9.95	
Grilled Fillet of Sea Bass	32.50
Saffron & crab risotto	
Slow Braised Beef Short Rib	29.50
Hand cut chips, pickled vegetables, rocket leaves, red wine jus	
Classic Fish & Chips	21.50
Fresh haddock, home made tartare sauce, garden peas, hand cut chips	
Pan fried Cod Fillet	26.95
Celeriac textures, broad beans, onion purée, spicy honey ginger & soy glaze	
Lamb Chops	27.50
Dauphinoise potatoes, curly kale, roast carrots & red wine jus	

VEGETABLE *BACARI*

Padron Peppers <i>v</i>	8.95
Honey, sea salt (vegan option available)	
The Quay Board <i>v</i>	10.50
Sourdough, olives, pickles, balsamic, Jersey butter, olive oil	
Roasted Cauliflower Cheese <i>v</i>	7.95
Mature cheddar, herb crumb & chives	
Crispy Potato Terrine	7.95
Cream, Parmesan & roasted garlic	
Baked Camembert <i>v</i>	12.50
Rosemary, garlic, winter chutney, toasted sourdough	
Whipped Goat's Cheese <i>v</i>	10.50
Roasted beetroot, candied walnuts, thyme honey	
Crispy Wild Mushroom Arancini	10.50
Parmesan, truffle aioli	
Josper Charred Aubergine <i>vg</i>	9.95
Smoked tomatoes, chickpea purée, crispy shallots, chimichurri	

Josper Charred Aubergine <i>vg</i>	19.50
Smoked tomatoes, chickpea purée, crispy shallots, chimichurri	
Pan Fried Chicken Supreme	24.95
Creamy celeriac mash, vegetables, chicken jus	
Crab & King Prawn Linguini	27.50
Rich crab & lobster bisque, chilli & garlic, cherry tomatoes, baby spinach, Parmesan	
8oz Trinity Manor Farm Beef Burger	18.95
Grilled Free Range Chicken Burger	17.95
All burgers come with the following: Monteray Jack cheese, hand cut chips, sliced tomato, smokey streaky bacon, baby gem, caramelised onion, garlic mayo, dill & roasted garlic slaw, brioche bun	

THE BOAT HOUSE
— ST AUBIN —

SMALL PLATES • CLASSICS • QUAYSIDE DINING

Inspired by the Venetian
BACARI eateries
Autumn Edition

Seasonal small plates, Jersey produce and dishes designed for sharing. Our suggestion is to order as much or as little as you like, mix and match to create your perfect combination of small plates.
Still hungry? - Just order more!...

APERITIVO

Aperol Spritz | 12.00

Campari Spritz | 11.00

Negroni | 13.30

SIDES

Focaccia <i>vg</i>	5.50
Balsamic & olive oil	
Garlic Ciabatta <i>v</i>	5.50
Garlic Ciabatta & Cheese <i>v</i>	6.50
Buttered New Potatoes <i>v</i>	5.50
Rocket Salad & Parmesan	5.50
Balsamic glaze	
Winter Greens <i>v</i>	5.95
Jersey Chips <i>vg</i>	5.50
Truffle Chips <i>v</i>	6.75

"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.

PUDDINGS

Warm Apple & Jersey Cream Tart ✓ 9.50

Calvados caramel, Jersey Dairy vanilla ice cream

Pair with Calvados XO | 5.95

Dark Chocolate Delice ✓ 10.50

Salted caramel, hazelnut praline,
raspberry sorbet

Pair with Frangelico | 4.55

Winter Berry Pavlova ✓ 9.50

Vanilla bean Chantilly, spiced berry compote,
pomegranate

Pair with Chambord | 4.55

Sticky Date Pudding ✓ 9.50

Brown butter toffee, candied walnut,
Jersey Dairy vanilla ice cream

Pair with El Dorado 12 years | 6.65

British Cheese Board ✓ 13.50

Celery, grapes, oat crackers

Pair with Dow's Vintage Port | 6.50

AFTER DINNER COCKTAILS

Espresso Martini 13.30

White Cloud 13.30

Chocolatini 13.30

SOMETHING TO FINISH

Limoncello 4.70

Ricard 4.40

Pernod 4.40

Baileys 4.75



THE BOAT HOUSE

– ST AUBIN –

COFFEE

Espresso 3.50

Macchiato 3.75

Americano 3.75

Decaff Coffee 3.75

Flat White 3.75

Double Espresso 3.85

Cappuccino 3.75

Latte 3.95

TEA

English Breakfast Tea 3.75

Chamomile Tea 3.75

Earl Grey 3.75

Green Tea 3.75

Fresh Mint Tea 3.75

Decaff Tea 3.75

MATCHA

Matcha Latte 3.95

Iced Matcha 4.50

SPECIAL HOT DRINKS

Hot Chocolate 4.25

Add marshmallows + 0.75

Liqueur Coffees 8.95

Irish | Baileys | Tia Maria | Brandy |

Amaretto | Cointreau

BACARI SMALL PLATES • CLASSICS • QUAYSIDE DINING