



THE BOAT HOUSE
– ST AUBIN –

LUNCH MENU

AUGUST 2026

CRAB SANDWICH

£17.95

White bloomer with avocado & dressed green salad.

Recommended wine:

Pinot Grigio, smooth and refreshing, with bright fruit flavours.

From £6.25

SURF & TURF SANDWICH

£21.95

Toasted sourdough, aged sirloin, king prawns, garlic butter, rocket leaves & Parmesan.

Recommended wine:

Don Cristobal, the palate is rich, beefy and almost savoury with lovely length

From £7.45

CAESAR SALAD

£12.95

Crispy Cos lettuce, shaved Parmesan, croutons, Caesar dressing, smoked pancetta & hard-boiled egg.

Add to your salad

+ Panko chicken breast £6.95

+ Garlic king prawns £7.95

+ Scallops £9.95

Recommended wine:

Chardonnay provides subtle fruitiness and a clean palate contrast that complements the creamy dressing.

From £10.05

SPICY MISO SALMON

£22.95

Spicy miso broth, noodles, soy-marinated egg, teriyaki salmon, spring onion, nori, chilli.

Recommended wine:

Cotes de Provence: fresh and floral, ideal with salmon.

From £7.90

CHARGRILLED OCTOPUS

£34.95

Herb crushed Jersey Royals, bok choy, tender stem broccoli, smoked vine tomatoes, chimichurri sauce.

Recommended wine:

Albariño is the ideal Spanish wine for pairing with seafood.

From £9.05

We do hope that you have enjoyed your meal with us. Please note that a 10% discretionary service charge is added to your bill, all of which is shared with the team. Please inform your server of any allergies before placing your order, and 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, as all dishes are prepared in a kitchen using gluten, nuts, seafood and dairy products.