

STARTERS

Jersey Rock Oysters 3, 6, 9

(£2.50 per Oyster, Minimum 3 per order)

Natural / Shallot Vinegar and Fresh Cucumber

Rockefeller / Watercress with Green Onion, Tabasco and Parmesan Sauce

Catalan / With a side of Chorizo Spicy Sausage

Florentine / Wilted Spinach and Home Made Hollandaise Sauce

Tian of Handpicked Jersey Crab 8.95

Brown Crab Mayonnaise with Fresh Lemon and a Celeriac Rémoulade, Capers and Jospier Toasted Sour Dough Bread

Fish Soup 7.60

The Best of Locally Sourced Fish with a dash of Pastis and Saffron Aioli

Spanish Black Pudding Soup 9.95

Pan-fried Scallops with Fresh Green Apple and Jersey Crème Fraiche

Braised Pig's Cheeks 8.25

Pearl Barley Risotto with Black Truffle Shavings and a Honey Glazed Parsnip Puree

The Boat House Prawn Cocktail 8.95

Fresh Crevette's with Crispy Mixed Leaf lettuce, Ripe Avocado, Tomato Concasse and Marie Rose Sauce

Pan Fried Monkfish Cheeks 7.95

Pan fried Chorizo Sausage and Charred Padron Peppers seasoned with Smoked Sea Salt

Smoked Trout & Rabbit Terrine 8.75

Parma Ham with Charred Radicchio and a Pickled Vegetable Salad, Baby Leeks and Sweet Carrot Puree

Brandy Glazed Lobster Savoury

Crème Brûlée 10.65

Brandy infused Hollandaise Sauce with Lobster Jelly

Winter Vegetable Terrine 6.50

House Made Piccalilli with Sun blush tomatoes and Toasted Sour Dough Bread

DESSERTS

Dark Chocolate Tart 6.95

Pistachio Cannelloni & Crumb with Raspberry Sorbet

Green Apple Tart Tartin 6.95

Warm Golden Toffee Sauce, Apple Crisp and Jersey Vanilla Ice Cream

Jersey Cream Honeycomb Parfait 6.95

Caramel Jelly, Macerated Blackberries, Chocolate Reduction & Caramel Foam

A Selection of Sorbet 5.50

Orange, Blackcurrant, Raspberry, Champagne & Lemon

A Selection of British & Continental Cheeses 11.50

Home Made Chutney with a Selection of Biscuits, Warm Breads, Celery and Grapes

SIDES

Spinach 3.15

Creamed | Buttered | Olive Oil

Roast Winter Squash 3.15

Sage Butter and Toasted Sunflower Seeds

Salt Baked Celeriac 3.15

Blue Cheese, Fresh Pear and Pine Nuts

Roasted Heritage Beetroot 3.15

Finished in White Port and Sea Salt

Steamed Tender Stem Broccoli 3.15

Anchovies with fresh Chilli and Parmesan Shavings

Hand Cut Triple Cooked Chips 3.15

Smoked Sea Salt

Creamed Champed Mashed Potato 3.15

Jersey Black Butter Glazed Seasonal Vegetables 3.15

Jospier Roasted New Potatoes Sauce Vierge 3.15

Macaroni Thermador 4.95

Lobster Chunks with Melted Gruyere Cheese



THE BOAT HOUSE
- ST AUBIN -

MAIN COURSES

The Boat House Pan Fried Salmon Fish Cake 16.50

Buttered Spinach with a Lemon & Sorrel Sauce

Josper Fish Mixed Grill (To Share) 46.50

A Selection of Fresh Seasonal Shellfish with Charcoal Mayonnaise and a White Wine Sauce served with Sea Vegetables

Paupiette of Gigha Halibut 21.95

Girolle Mushrooms with Braised Leeks and Lemon Glazed Heritage Carrots, and Champagne Sauce

Fish & Chips 20.05

Steamed Fillet of Jersey Turbot and Golden Breaded Turbot Goujon with Crushed Minted Peas and warm Sauce Tartar served with Triple Cooked Pomme Pont Neuf

Pan Roasted Monkfish Fillet 22.65

Toasted Brioche with Beef Chou Farci and Pan Fried Chestnut Mushrooms with Sauce Bordelaise

Wood Roasted Atlantic Cod Supreme 19.45

Sauce Romesco and Charred Tender Stem Broccoli

Josper Roasted Whole Plaice 20.85

Wilted Baby Spinach and Potted Brown Shrimp Butter

Josper Grilled 32-Day Dry Aged Tomahawk Steak (To Share) 69.00

Pre Cooked Weight - Approx 800g Meat

Duck Fat Chips with Thyme Roasted Plum Tomatoes and Watercress

Green Peppercorn | Béarnaise | Red Wine Jus | Garlic Butter

Inclusive of 2 Standard Side Orders

Individual Aged Fillet of Beef Wellington 25.95

Golden Puff Pastry with Mushroom Duxelle and Garden Spinach, Winter Squash Puree and Red Wine & Bone Marrow Sauce

Pan Roasted Cornfed Chicken Breast 14.90

Garnished with Truffle Butter Glazed Vegetables & Red Wine Pan Jus

Char Grilled Dingley Dell Pork T-Bone Steak 16.20

Buttered Steamed Greens Garnish & Whole Grain Mustard sauce

Wild Mushroom Pancake (V) 16.50

Selection of Wild Mushrooms, with Wilted Spinach, Crispy Shallots and a Parmesan Crisp with Truffle Foam

Shallot Tart Tatin (V) 16.50

Golden Puff Pastry with Warm Glazed Goats Cheese and Port Braised shallots, Aged Balsamic Reduction and a Warm Winter Salad