



THE BOAT HOUSE

- ST AUBIN -

UPPER DECK MENU

MAIN COURSES

COD FILLET 16.95

Peas, Lettuce, Pancetta, Globe Artichoke, Clams Spring Onion Sauce

JOSPER GRILLED BASS FILLET 19.95

Maitake Mushrooms, Chive Purée, Leeks, Roast Beetroot & Spinich Crisps

HAKE 17.85

Potato Terrine, Spinach, Pickled Onions, Seaweed & Brown Shrimp Butter Sauce

SEAFOOD LINGUINI 17.50

Rich Crab Bisque

SEAFOOD MIX 21.05

Grilled Octopus, Hand Dived Scallops & Prawns
Risotto Nero, Blue Cheese, Shallot & Green Onion Sauce

WHOLE SEA BASS 28.50

Jersey Royals Potatoes, Samphire & Lemon Butter Sauce

FISH MIX GRILL (TO SHARE) 44.50

Salmon, Bass, Hake, Prawns, Scallops, Mussels, Clams,
Jersey Royals, Garlic & Shallot Sauce

PAN FRIED KING OYSTER MUSHROOM (v) 14.15

Quail Eggs, Roasted Shallot, Parsnip Bon Bon's Roast Leek & Mushroom Purée

DUCK BREAST 22.50

Potato Fondant, Baby Spinach, Smoked Sausage, Squash Bernois, Squash Crisps,
Confit Duck Fritter & Blackberry Jus

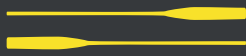
BEEF

8 oz Fillet **27.95**

10 oz Sirloin **24.75**

Chateaubriand (500g) **57.35**

Served with Watercress, Roasted Cherry Tomatoes, Field Mushrooms
& your choice of Steak Sauce - Peppercorn / Red Wine Jus / Café De Paris Butter



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STARTERS

ROYAL BAY, JERSEY, OYSTERS

3 - 7.00 / 6 - 12.00 / 9 - 15.00

Natural Sherry Vinegar Shallots or Pickled Cucumber

WARM GOAT'S CHEESE SALAD 9.50

Pistachio, Hazelnuts, Shallots, Lamb's Lettuce,
Honey & Orange Dressing

BLACK PUDDING SCOTCH EGG 9.95

Piccalilli, Hollandaise, Mixed Leaves

JERSEY CRAB ON TOAST 10.85

Fennel, Lemon & Dill Dressed Salad

JERSEY HAND DIVED SCALLOPS 12.65

Spanish Chorizo, Cauliflower Purée, Pickled
Cauliflower & crushed Pistachios

JERSEY LOBSTER & CAVIAR 11.95

Artichoke, Royal Bay Jersey Oyster Veloute,
& Sea Herbs

COD & SPINACH BRANDADE 9.50

Brioche Croutons & Poached Free Range Egg

MUSSELS 7.35

A La Crème or Marinière & Warm Focaccia Bread

BEETROOT SALMON GRAVDLAX 13.00

Pickled Beetroot Samosas, Goat Cheese, Salmon
Tartare & Horseradish Espuma

BEEF CARPACCIO 11.00

Piquillo Peppers, Provençal Olives, Lilliput
Capers, Garlic Puree, Dijon Mustard & Chervil

SIDES

ALL 3.95

Hand Cut Chips with Parmesan & Truffle
Mashed Potato & Jersey Black Butter
Jersey Royal Potatoes
Buttered Green Beans
Tomato & Onion Salad
Sautéed Mushrooms

SNACKS

Green Gordal Olives 3.95

Honey Roasted Chorizo 4.15

Truffle Popcorn 2.85

Smoked Marcona Almonds 4.50

Homemade Bread, Olive Oil,

Balsamic & Roasted Garlic Bulb 5.25

FOR KIDS

BEEF BURGER 6.50

4oz Burger, Lettuce, Tomato, Salad & Chips

CHICKEN BURGER 6.50

Chicken Breast, Lettuce, Tomato, Salad & Chips

FISH & CHIPS 6.50

Tartar Sauce & Mushy Peas

SAUSAGE & MASH 6.00

Tender-stem Broccoli & Gravy

BOLOGNESE LINGUINI 6.00

Fresh Grated Parmesan & Rocket Salad