

# THE BOAT INN

## Oysters

three // 7    six // 10    nine // 12

## Starters

Dorset crab, apple + kohlrabi // 11

Hand-dived cured scallop, radish, fennel + caviar // 9

Quail breast, confit leg + artichoke // 7

Roast onion heart, mushroom ravioli + mushroom sauce // 7

Butternut squash, truffled goat's cheese + sage // 8

## Mains

Braised ox cheek, turnip, carrot + bone marrow // 24

Skate wing, sea herb gnocchi, brown shrimp + capers // 23

Venison loin, beetroot, celeriac + moss // 26

Cod loin, broccoli, herring roe, caviar + fish sauce // 25

Spiced puy lentils, BBQ aubergine, onion + mushroom // 21

## Sides // 4

Spiced carrots + chervil

Hispi cabbage + smoked almonds

Hand cut chips

Cauliflower + stilton

Bone marrow mashed potato

## Desserts

White chocolate + cucumber // 7

Almond tart + pear // 7

Milk Chocolate parfait, salted caramel + peanut // 8

Yoghurt panna cotta, apple + rhubarb // 8

Selection of British Cheese, plum chutney + crackers // 10

A discretionary 10% service charge will be added to the bill  
Please notify us of any allergies as some ingredients are not mentioned in dish title