THE BOAT HOUSE – UPPER DECK

using the freshest possible ingredients sourced from local suppliers we pride ourselves in being able to provide our guests with the very best that Jersey has to offer

Jersey Royal Bay Oysters	3/6/9	FISH
	6/£10/£14	11311
shallot red wine vinegar		Jersey Wild Bass Fillet - £19.00
	10 / £14 / £18	scallop, crab & black tiger prawn fish cake, lemon puree, fennel, celery, red radish and fresh coriander
	11 / £15 / £19	
grated parmesan cheese and spinach		Mixed Fish Grill - £25.00
Garlic Bread	£4.00	selection of fish and Jersey Royals
		Pan Fried Jersey Pollock Fillet - £18.00
Tom Yum Soup	£5.50	pollock fish finger, broad beans, josper smoked pancetta, mini fondant potato,
warm crusty bread		creamy Jersey lavender sauce, homemade tartar sauce and popping candy
Warm Goats Cheese Salad	£8.00	Joursey Truth at Fillet C25.00
pistachios, hazelnuts, heritage beetroot	10.00	Jersey Turbot Fillet - £25.00 brown shrimps, warm Jersey Royals, crème fraiche & dill, spinach, capers and grapefruit butter sauce
& orange honey dressing		brown similities, warm jersey Royals, creme traiche & din, spinach, capers and graperfuit butter sauce
5 , 5		Whole Jersey Bream - £22.00
Fresh Jersey Crab on Granary Toast	£11.00	green beans, pancetta, shallot rings, Jersey Royals, lime & ginger sauce
Crayfish & Crab Cocktail	£10.00	Whole Jersey Wild Sea Bass - £24.00
Marie Rose sauce		samphire, Jersey Royals and lemon butter sauce
		sampline, sersey hoyais and lemon butter sauce
Moules £	8.00 / £15.00	Tuna Wellington - £20.00
a la crème or mariniere, warm crusty brea	ad	spinach, carrot & ginger puree and port reduction
(fresh hand cut chips with main course)		
	611.00	Boat House Fish Pie - £15.00
Seared Jersey Scallops cauliflower cous cous and lime & ginger re	£11.00	cheese & herb crust
		Fish & Chips - £14.00
Beef Carpaccio	£8.00	today's catch, mushy peas, homemade tartare sauce and fresh hand cut chips
focaccia croutons, celeriac remoulade,		today's catch, mushy peas, nomeniade tartare sauce and nesh hand cut chips
balsamic & truffle reduction		
		ΝΛΕΔΤ

TO SHARE

Fish Platter smoked haddock fishcake, king prawns home cured beetroot salmon, mussels, mackerel mousse and walnut & apricot bread	£15.00
Meat Platter satay chicken skewers, mini beef burgers, spicy chorizo & grilled pork slices	£15.00

Vegetarian Platter£13.00hummus, tzatziki, romesco dip, mixed olives,piquillo peppers stuffed with goat cheese mousse,falafel and flat bread

MEAT

8oz Sirloin Steak - £18.00 10oz Ribeye Steak - £21.00 8oz Fillet Steak - £24.00 Chateaubriand for 2 to share - £48.00 cherry vine tomatoes, rocket & parmesan salad, fresh hand cut chips and your choice of sauce peppercorn red wine & mushroom béarnaise garlic butter

> Jon Hackett Beef Burger - £12.50 toasted brioche bun, crunchy salad, garlic aioli and fresh hand cut chips

Half Rotisserie Chicken - £13.00 rosemary & garlic or piri piri marinade mixed salad and fresh hand cut chips

Please inform your server if you have any dietary requirements, allergens or food intolerances. All Prices are inclusive of GST. A discretionary service charge of 10% will be added to parties of 10 guests or more.

STARTER

SALAD

Tuna Nicoise Salad green beans, spinach, red onion, black olives, cherry tomatoes, anchovies, quail eggs and Jersey Royals	£15.00			
Traditional Caesar Salad cos lettuce, boiled egg, croutons, anchovies, parmesan and caesar dressing - add chicken £3.00 - add tiger prawns £5.00	£10.00			
VEGETARIAN				
Tomato & Wild Mushroom Linguini	£9.00			
Asparagus & Sweet Potato Risotto rocket and parmesan	£12.00			
Jersey Summer Vegetable Tart poached egg and hollandaise sauce	£11.00			

SIDE DISHES

Lobster Mac & Cheese	£11.00
Hand Cut Chips	£3.00
New Potatoes	£4.00
Mashed Potatoes	£3.00
Rocket & Parmesan Salad	£3.00
Mixed Salad	£3.00
Tomato & Onion Salad	£3.00
Onion Rings	£3.00
French Beans with Crushed Hazelnuts	£3.00
Peas with Pancetta	£4.00
Carrots with Orange & Ginger Glaze	£3.00
Asparagus with Lemon Butter	£5.00