

BITES & SHARES

Toasted Gluten Free Bread¹⁴	3.50
Olive oil & balsamic vinegar	
Mixed Bread Basket^{7,8,13} V.	4.25
Jersey butter	
Baked Garlic Ciabatta V.	4.75
Add cheese ^{7,8,13}	5.25
Famous Gordal Olives¹⁴	6.50
Jersey Rock Oysters x 6^{4,14}	9.95
Served natural, shallot vinegar	
Charcuterie Board^{7,8,9,12,14}	10.95
Cured Italian meats, blue cheese, pickles, olives, rocket & Parmesan salad, balsamic dressing, bread sticks	

TO START

Celeriac & Toasted Hazelnut Soup^{2,9,11,14} VG.	7.25
Truffle and parsnip crisps	
Crunchy Parmesan Chicken Strips^{7,8,9,11,12,13,14}	7.25
Lamb's lettuce, cracked pepper ketchup	
Wild Mushrooms / Toasted Brioche^{6,7,8,9,13,14} V.	8.25
Light garlic cream, poached hens egg, truffle dressing	
Smooth Chicken Liver Pâté^{6,7,8,9,11,12,13,14}	8.50
Apple & raisin chutney, pickled shallots, toasted sourdough	
Crispy Salt-Crusted Pork Belly^{1,9,14}	8.95
Spicy thai peanut & cucumber salad, Nam Jim Dressing	
Tempura Organic Tiger Prawns^{3,4,5,8,9,11,13,14}	9.25
Asian noodle salad, red chilli & coconut dip	
Scottish Smoked Salmon^{5,7,14} GF.	9.25
Wild cress, horseradish crème fraîche, capers	
Boat House Famous Moules a la Crème^{4,7,8,13,14} . . less	9.95
Garlic, white wine, Jersey cream & crusty bread	more 15.95
Jersey Chancre Crab & Prawn Cocktail^{3,4,6,7,8,9,12,14} GF.	10.95
Avocado, Marie Rose sauce, local watercress	
Seared Jersey Scallops^{4,7,9,12} GF.	less 11.75
Crispy pancetta, rocket & peashoot salad,	more 18.95
garlic butter	

MAIN PLATES

Battered Cod Fillet^{5,6,7,8,9,12,14}	13.95
Buttered garden peas, Jersey hand cut chips, sauce gribiche	
Truffle, Cauliflower Mac & Cheese^{6,7,8,9,12,13,14} V.	15.50
Baked garlic ciabatta, mixed leaves salad	
South Indian Vegetable Curry^{9,11,14} VG.	16.50
Bok choy, baby corn, sugar snaps, seasonal greens, pilaf rice, mango chutney & mini mix pappodoums	
Braised Shank of Lamb^{7,9,11,14} GF.	16.95
Sweet potato & carrot mash, tenderstem broccoli, rosemary gravy	
Fillet of Natural Smoked Haddock^{3,4,5,6,7,9,11,14} GF.	17.50
Seasonal greens, poached hens egg, shellfish cream sauce	
Teriyaki Salmon Fillet^{5,9,10,14} GF.	17.95
Asian greens, sesame seeds, basmati rice, gluten free soy dressing	
Goan Coconut King Prawn Curry^{3,4,9,14} GF.	17.95
Pilaf rice, coriander, mini mix poppadoms	
Jersey Chancre Crab & Spinach Gratin^{3,7,9,12,14}	19.50
Buttered Jersey Royals, dressed rocket salad	
Grilled Bass Fillet & Garlic Prawns^{3,4,5,7,8,9,14}	22.95
Sautéed Jersey Royals, chorizo, tomato, broccoli, garlic butter sauce	
21 Day Matured Rib Eye Steak (250g)^{7,9,11,14} GF.	23.95
Served with Jersey hand cut chips, cherry vine tomato, local watercress & peppercorn sauce	

SIDES

House Dressed Salad^{9,12,14} GF.	3.75
Jersey Hand Cut Chips⁹ GF.	3.75
Sweet Potato Fries⁹ GF.	4.25
Tenderstem Broccoli & Chilli Flakes⁷ GF.	4.25
Rocket & Parmesan Salad^{7,14} GF.	4.50
Buttered Jersey Royals⁷ GF.	4.50
Truffle & Parmesan Jersey Chips^{7,9} GF.	4.50

BURGERS & SALADS

Caesar Salad^{5,6,7,8,12,14}	10.95
Little gem, poached egg, anchovies, Parmesan, croutons, caesar dressing	
Add Grilled Chicken	+ 4.50
Add Grilled Prawns	+ 5.95
Thai Pork Belly Salad^{1,9,14} GF.	13.95
Crispy pork belly, romaine lettuce, cucumber, peanut & chilli dressing	
Beyond Meat Vegan Burger VG/V.	13.50
Vegan patty, vegan cheese, cracked pepper ketchup, pickles, rocket salad, sweet potato fries	
Buttermilk Fried Chicken Burger^{6,7,8,9,11,12,13,14}	13.95
Smoked streaky bacon, baby gem, red onion, tomato, pickles, Jersey hand cut chips, club sauce	
Jersey Beef Burger^{6,7,8,9,11,12,13,14}	14.75
Smoked streaky bacon, blue cheese, tomato, pickled shallot, Jersey hand cut chips, club sauce	

DESSERTS

Affogato^{1,2,6,7,8,14}	5.50
Jersey ice cream, espresso, macaroons	
Pineapple Carpaccio¹⁴ VG.	6.50
Vanilla & chilli syrup, passion fruit sorbet	
White Chocolate Panna Cotta^{2,7,9,14} GF.	6.95
Blackberries, toasted hazelnuts	
Panattone Bread & Butter Pudding^{2,6,7,8,13,14}	6.95
Jersey vanilla ice cream	
Sticky Toffee Pudding^{6,7} GF.	6.95
Toffee sauce, salted caramel ice cream	
Vanilla Crème Brûlée^{6,7,8,13,14}	6.95
Lemon shortbread	

Please inform your server of any allergies before placing your order, allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, celery, fish, seafood & dairy products.

V Denotes vegetarian options | VG Denotes vegan options

ALLERGEN KEY: 1 - Peanuts | 2 - Other Nuts | 3 - Crustaceans | 4 - Molluscs | 5 - Fish | 6 - Eggs | 7 - Dairy | 8 - Cereals containing Gluten | 9 - Soya | 10 - Sesames | 11 - Celery & celeriac | 12 - Mustard | 13 - Lupin | 14 - Sulphur dioxide & sulphites

