

the boat

DINNER

SHORT TASTING MENU / 70

Classic Wine Pairing / 50 Sommelier's Wine Pairing / 80

Sturia Baerii caviar, crème fraiche & beef fat hash browns 15g / 50 | 30g / 75

Porthilly rock oyster served with lemon & red wine shallots / 2.75

Pig skin & cod roe

Born & Bread

Roast Scottish hand dived scallop, greengage, tomato & kombu honey caramel

Norfolk chicken, Wiltshire truffle & fennel

Barbequed scottish lobster, ravioli & bisque (additional course / 20)

Rolled cornish cod loin, smoked eel & kohlrabi

OPTIONAL CHEESE SELECTION

Choose some or all of our selection of British cheeses, served with
plum preserve & wholemeal crackers / 3 each

Lemon cake, bee pollen, honey gel & creme fraiche

Treats to finish

Due to the nature of our evening menu the only dietary requirements we are able to
cater for are vegetarian, pescetarian & gluten free

A discretionary 5% service charge will be added to your bill

THE BOAT TASTING MENU / 110

Wine Pairing Classic / 65 Sommelier's Choice / 100

Sturia Baerii caviar, crème fraiche & beef fat hash browns 15g / 50 | 30g / 75
Porthilly rock oyster served with lemon & red wine shallots / 2.75

Pig skin & cod roe
Venison tartare
The Boat charcuterie
Squid, seaweed & chorizo

Born & Bread

Roast Scottish hand dived scallop, greengage, tomato & kombu honey caramel

Norfolk chicken, Wiltshire truffle & fennel

Barbequed scottish lobster tail, ravioli & bisque

Anjou Squab, confit leg, carrot, aubergine & pickles

OR

Rolled cornish cod loin, smoked eel & kohlrabi

OPTIONAL CHEESE SELECTION

Choose some or all of our selection of British cheeses, served with
plum preserve & wholemeal crackers / 3 each

Damson & almond tart

Lemon cake, bee pollen, honey gel & creme fraiche

Treats to finish

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This menu cover is printed on seaweed paper from
Notpla 'not plastic', a brand founded in 2019
with a team of designers, chemists, engineers, and
entrepreneurs fighting back against single-use plastic.

They aim to leave nothing behind with advanced
packaging solutions made from plant materials that
disappear naturally.

Seaweed is one of nature's most renewable resources -
globally abundant and fast-growing, it doesn't
require freshwater, land or fertiliser and is one of
the greatest weapons against climate change, reducing
ocean acidification and effectively absorbing carbon.

