

the boat

LUNCH

CHOICE MENU / 45

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

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

STARTERS

Cured chalk stream trout, fresh raspberries, radish, crème fraiche & smoked almond

BBQ & braised pig cheek, pork croquette, carrot & miso purée

Cornish coley, suckling pig belly, broccoli & cep sauce

MAINS

Roast Hereford beef fillet, ox cheek stuffed Roscoff onion, glazed baby artichoke roast potatoes & Yorkshire pudding *(Sunday Only)*

Staffordshire lamb rump, garden leek, artichoke champ & variegated kale

Stone bass, crab stuffed courgette flower & bisque

Norfolk chicken, Wiltshire truffle, sweetcorn, chard & truffle sauce

Cornish monkfish tail (on the bone), smoked mussel butter, house chorizo & broccoli tempura

Salt-aged T-bone of Hereford Beef, Caesar salad & Café de Paris hollandaise *(serves two)*

SIDES / 4

Beef fat chips / Cauliflower & Black Bomber / Lovage New potatoes /

Garden salad / Isle of Wight tomatoes, buffalo feta & The Boat honey

CHEESE / 15

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

DESSERTS

Carrot cake, cream cheese mousse, soaked golden raisins & brown butter ice cream

Cherry mousse, pickled cherry cheeks, green almonds & toasted hay ice cream

Valrhona chocolate parfait, white chocolate aero, milk crisp & malt ice cream

TASTING MENU / 70

Full tasting menu is available upon request / 110
Classic Wine Pairing 50 / Sommelier's Wine Pairing 80

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

Black Bomber & pickled walnut cracker

Beer soaked spelt loaf, chicken butter, cultured butter & vegetable pickle

Cornish crab, Isle of Wight tomatoes, radish & blackcurrant

Roast Gigha halibut, cauliflower mushroom & cep sauce

Staffordshire lamb loin, garden leek, artichoke champ & variegated kale

OPTIONAL CHEESE SELECTION

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

Valrhona chocolate parfait, white chocolate aero, milk crisp & malt ice cream

We are happy to cater for all dietary requirements
during any of our lunch services.

This menu cover is printed on seaweed paper from
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with a team of designers, chemists, engineers, and
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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.

